

Foodnity Recipes

Peach Upside Down Mini Cakes

15 min Prep time	**20 min** Cook time	**35 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Fruit Base

- [ ] 4 ripe peaches, pitted and thinly sliced
- [ ] 3 tbsp brown sugar
- [ ] 1 tbsp unsalted butter, melted
- [ ] 1 tsp lemon juice

Crumble Batter

- [ ] 1 cup all-purpose flour
- [ ] 1/2 cup granulated sugar
- [ ] 1/2 tsp baking powder
- [ ] 1/4 tsp salt
- [ ] 1/3 cup unsalted butter, cold and cubed
- [ ] 1/2 cup milk
- [ ] 1 tsp vanilla extract

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 12-cup muffin tin or line with paper liners.
2. In a small bowl, combine sliced peaches, brown sugar, melted butter, and lemon juice; toss gently and divide evenly into each muffin cup.
3. In a mixing bowl, whisk flour, sugar, baking powder, and salt. Add cold butter cubes and rub in with fingertips until the mixture resembles coarse crumbs.
4. Stir milk and vanilla into the dry mix just until combined; the batter will be slightly lumpy.
5. Spoon batter over the peach mixture in each cup, filling about three-quarters full.
6. Bake for 18-20 minutes, or until a toothpick inserted into the center comes out clean and the tops are golden.
7. Allow the cakes to cool in the pan for 5 minutes, then run a thin knife around the edges and invert onto a serving plate.
8. Finish with a dusting of powdered sugar or a dollop of whipped cream if desired. mini pineapple upside-down cheesecakes link

Nutrition per serving

210 kcal	3 g	32 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the peaches release too much juice, drain a little before filling the tins.
- For extra caramel, sprinkle a pinch of sea salt over the fruit before baking.
- These mini cakes can be frozen; wrap individually and reheat in the oven.