

## Fresh Peach Skillet Cake

**4 TBSP SALTED BUTTER**  
**2/3 CUP PACKED BROWN SUGAR**  
**2 CUPS SLICED RIPE PEACHES**  
**CINNAMON SUGAR (OPTIONAL)**

Melt butter in 10.25” cast iron skillet, add brown sugar & sliced peaches. Sprinkle with Cinnamon Sugar if desired.

### Cake Batter:

**COOKING SPRAY**  
**1/2 CUP SHORTENING**  
**1/2 CUP PACKED BROWN SUGAR**  
**1 CUP SUGAR**  
**2 EGGS**  
**1 1/2 CUPS SELF-RISING FLOUR**  
**3/4 CUP BUTTERMILK**  
**1 TSP VANILLA**

With an electric mixer, mix shortening and sugars until fluffy, then add eggs one at a time. Add remaining ingredients. Mix for 2 minutes. Spray sides of skillet well with cooking spray. Add cake batter over peaches. Bake for 35-45 minutes at 350 degrees. Take out of oven. Place serving plate on top of skillet and invert at once. Use a spatula and push fruit in place around sides and top of cake. ENJOY!

**Tip: Fruit will turn dark, so serve day that you make it if you are taking it to a function.**