

Peach (or Pineapple) Upside-Down Cake

Desserts

B-13A

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
All-purpose flour	15 oz	3 1/4 cups 2 Tbsp	1 lb 14 oz	1 qt 2 3/4 cups	1. Blend flour, sugar, dry milk, baking powder, and salt for 1 minute in mixer on low speed.
Sugar	15 oz	2 cups 2 Tbsp	1 lb 14 oz	1 qt 1/4 cup	
Instant nonfat dry milk		1/2 cup		1 cup	2. Combine eggs, vanilla, and water. Add shortening and about half the liquid mixture to dry ingredients. Blend for 30 seconds on low speed. Beat for 6 minutes on medium speed.
Baking powder		2 Tbsp		1/4 cup	
Salt		3/4 tsp		1 1/2 tsp	
Fresh large eggs OR		4 each		8 each	
Frozen whole eggs, thawed	8 oz	1 cup	1 lb	2 cups	3. Add remaining liquid mixture. Blend for 30 seconds on low speed. Beat for 2 minutes on medium speed.
Vanilla		1 1/2 tsp		1 Tbsp	
Water		1 1/2 cups		3 cups	
Shortening	6 1/2 oz	1 cup	13 oz	2 cups	
Melted butter or margarine	3 oz	1/4 cup 2 Tbsp	6 oz	3/4 cup	4. For 25 servings, pour butter or margarine into 1 half-sheet pan (18" x 13" x 1"). Sprinkle evenly with brown sugar. Spread drained sliced peaches (or drained crushed pineapple) over brown sugar in each pan. Pour 3 lb 9 oz (2 qt) batter into pan. For 50 servings, pour butter or margarine into 1 sheet pan (18" x 26" x 1"). Sprinkle evenly with brown sugar. Spread drained sliced peaches (or drained crushed pineapple) over brown sugar in each pan. Pour 7 lb 2 oz (1 gal) batter into pan.
Brown sugar, packed	8 oz	1 cup 2 Tbsp	1 lb	2 1/4 cups	
Sliced peaches, drained (or crushed pineapple, drained)	1 lb 5 oz	2 1/4 cup 2 Tbsp	2 lb 10 oz	1 qt 3/4 cup	5. To Bake: Conventional Oven: 375 degrees F, 40 to 45 minutes Convection Oven: 325 degrees F, 25 to 30 minutes Bake until lightly browned.

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6. Cool. For 25 servings, cut each pan 5 x 5, and serve inverted on individual dishes. Or, allow to set for 10 minutes, then invert while still warm onto another half-sheet pan (18" x 13" x 1"). Cut each pan 5 x 5. For 50 servings, cut each pan 5 x 10, and serve inverted on individual dishes. Or, allow to set for 10 minutes, then invert while still warm onto another sheet pan (18" x 26" x 1"). Cut each pan 5 x 10.

SERVING:	YIELD:	VOLUME:
1 piece	25 Servings: 1 half-sheet pan	25 Servings:
	50 Servings: 1 sheet pan	50 Servings: