

Peach (or Pineapple) Upside-Down Cake

Desserts, B-13A

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	15 oz	3 1/2 cups	1 lb 14 oz	1 qt 3 cups	<ol style="list-style-type: none"> Blend flour, sugar, dry milk, baking powder, and salt in mixer for 1 minute 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	
baking powder		2 Tbsp		1/4 cup	
Salt		3/4 tsp		1 1/2 tsp	
Frozen whole eggs, thawed	8 oz	3/4 cup 3 Tbsp	1 lb	1 3/4 cups 2 Tbsp	<ol style="list-style-type: none"> In a separate container, combine eggs, vanilla, and water.
OR		OR		OR	
Fresh large eggs		5 each		9 each	
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	<ol style="list-style-type: none"> . Add shortening to dry mixture. Blend for 1

4. Add about ½ the liquid mixture to dry ingredients. Mix for 30 seconds on low speed. Mix for 6 minutes on medium speed. Add remaining liquid mixture. Mix for 30 seconds on low speed. Mix for 2 minutes on medium speed.

Melted margarine or butter	3 oz	1/4 cup 2 Tbsp	6 oz	3/4 cup	5. Into each half-sheet pan (13" x 18" x 1"), pour 3 oz (¼ cup 2 Tbsp) butter or margarine. For 25 servings, use 1 pan. For 50 servings, use 2 pans.
Brown sugar, packed	8 oz	1 cup 2 Tbsp	1 lb	2 1/4 cups	
Canned sliced peaches, drained	1 lb 5 oz	2 1/4 cups 2 Tbsp	2 lb 10 oz	1 qt 3/4 cup	6. Sprinkle each pan evenly with 8 oz (1 cup 2 Tbsp) brown sugar. Spread drained sliced peaches (or drained crushed pineapple) over brown sugar in each pan. Pour 3 lb 7 oz (approximately 2 qt) batter into each pan.
OR	OR	OR	OR	OR	
Canned crushed pineapple, drained	1 lb 5 oz	2 1/4 cups 2 Tbsp	2 lb 10 oz	1 qt 3/4 cup	

7. Bake until lightly browned: Conventional oven: 375° F for 35 minutes Convection oven: 325° F for 25 minutes

8. 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 (13" x 18" x 1"). Cut each pan 5 x 5 (25 pieces).

Serving	Yield	Volume
1 piece.	25 Servings: 1 half-sheet pan	25 Servings: 25 pieces
	50 Servings: 2 half-sheet pans	50 Servings: 50 pieces

Nutrients Per Serving					
Calories	281	Saturated Fat	3 g	Iron	1 mg
Protein	4 g	Cholesterol	39 mg	Calcium	100 mg
Carbohydrate	43 g	Vitamin A	351 IU	Sodium	243 mg
Total Fat	11 g	Vitamin C	1 mg	Dietary Fiber	1 g