

Ginger and Vanilla Peach Upside-Down Tart

**SPICE
TRAVELER**
Prescott, AZ

FRUIT LAYER:

2 T butter
3/4 C brown sugar
2 T Candied Ginger,
chopped or sliced thin
pinch of salt
1 vanilla bean, sliced
in half lengthwise
1 or 2 fresh peaches, sliced

CAKE:

2 C flour
2 T brown sugar
2 t baking powder
1/2 t salt
2 t Ceylon cinnamon
1 t Ginger, ground
6 T butter, cold
2 eggs
1/2 C milk

In a skillet, over low heat, cook together the butter, brown sugar, candied ginger, salt, vanilla and peaches until the juices thicken like maple syrup. If the peaches are soft to begin with and start to break up, remove them and thicken the syrup on its own.

Pour into an 8" pie plate that's been buttered.

Preheat the oven to 425°.

For the cake:

Mix flour, sugar, baking powder, salt and spices together.

Cut in cold butter, rubbing with your fingers, until mixture resembles cornmeal. Beat together egg and milk, and combine with the flour mixture. Press batter over fruit in pan in an even layer, all the way to edges. Bake for 25 minutes.

Let cool approx. 10 minutes and carefully invert cake onto an appropriately sized platter.

Captain's Note:

We think this is super with a cup of coffee!