

# PEACH UPSIDE DOWN CORN CAKE

Yellow  
Cake Mix

Sweet  
Cornbread &  
Muffin Mix

Naturally & Artificially Flavored

SAUCE	2½ LB BATCH	5 LB BATCH
Butter, melted	12 oz (¾ lb)	24 oz (1½ lb)
Brown Sugar	2 cups (15 oz)	4 cups (1 lb 14 oz)
Halved Peaches, canned, drained (in juice not syrup)	1 lb 3 oz	2 lb 6 oz
CAKE BATTER		
"JIFFY" Sweet Cornbread & Muffin Mix	1¼ lb	2½ lb
"JIFFY" Yellow Cake Mix	1¼ lb	2½ lb
Water	2¼ cups (18 oz)	1⅞ quarts (36 oz)



## SAUCE

1. Coat desired pan (including the pan sides) with the melted butter, allowing some butter to pool at the bottom of the pan.
2. Sprinkle brown sugar over the butter evenly, covering the bottom of the pan.
3. Slice the drained peach halves to roughly 1/2 cm wide. Arrange them over the brown sugar in a "fan" design or desired arrangement. Set pans aside for later use.

## CAKE BATTER

1. Use a mixer with paddle attachment.
2. Add Sweet Cornbread & Muffin Mix and Yellow Cake Mix into mixing bowl.
3. Blend on low speed\* for 1 minute to combine mixes.
4. Pour half of the water into mixing bowl.
5. Blend on low speed\* for 30 seconds to incorporate, then on medium speed\*\* for 2 minutes.
6. Stop mixer. Scrape bowl and paddle.
7. Blend on low speed\* and gradually add remaining water to bowl.
8. Stop mixer. Scrape bowl and paddle.
9. Blend on low speed\* for 2 more minutes.
10. Scale batter into prepared ramekins.
11. Bake according to the table below.
12. Once baked, allow cakes to cool slightly for 3 - 5 minutes. Run an offset spatula around cake edges to loosen cake. Flip over onto paper-lined pan to cool fully.

\* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

\*\* **Medium speed** is 2nd speed on a 3-speed mixer or 3rd speed on a 4-speed mixer.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
3" Ramekins	<b>Butter</b> 0.3 oz (1/2 Tbsp) <b>Brown Sugar</b> 0.4 oz (1 Tbsp) <b>Peach Slices</b> 0.5 oz <b>Cake Batter</b> #20 scoop (1.5 oz)	300°F 15 - 18 minutes	325°F 23 - 25 minutes	75

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Baking time may vary depending on the oven and oven load.