

Peach Upside-Down Cake

1 1/4 cup	Flour, all purpose	
1 1/4 tsp	Baking powder	
1/4 tsp	Salt	
1/2 cup	ReddiEgg Real Egg Product	
1 tsp	Vanilla extract	<u>Topping</u>
1/4 cup	Margarine, fat free	1/2 cup Sugar, brown
2/3 cup	Milk, low fat, 1%	1 Tbsp Margarine, fat free
3/4 cup	Sugar	2 cups Peaches, frozen, sliced, unsweetened



Preheat oven to 350 degrees. Coat 8" cake pan with nonstick cooking spray. Combine brown sugar and 1 tablespoon margarine in cake pan; pat over bottom of pan. Arrange fruit slices in bottom of pan. Combine all cake ingredients in large mixing bowl; beat on low speed of electric mixer for 30 seconds, scraping bowl constantly. Turn mixer to high speed and beat for 3-4 minutes. Pour batter over fruit. Bake 35 to 40 minutes or until toothpick inserted in center comes out clean. Cool in pan 5 minutes. Turn out onto large serving plate. Serve with whipped topping, if desired. **Makes 8 servings.** Calories = 279; Fat = 0.5 grams; Cholesterol = 1 milligram.