

Peach Upside Down Cake

3 <i>peaches</i>	Preheat oven to 350°F.
113g <i>butter</i>	Spray cake pan with oil and add a sheet of baking paper that has been cut to shape.
200g <i>brown sugar</i>	
100g <i>white sugar</i>	Melt butter and whisk in brown sugar until emulsified, then fill into cake pan.
3 <i>eggs, separated</i>	
120g <i>flour</i>	Slice peaches into 1/16 ^{ths} and lay in pan on top of caramel.
5g <i>baking powder</i>	
1 <i>lemon</i>	Whip yolks with half of the white sugar to the ribbon stage. Add zest and juice of one lemon and stir to combine. Fold in flour, baking powder, and salt. Whip egg whites and remaining sugar to stiff peaks. Then fold under the yolks and bake immediately.
1g <i>salt</i>	

Bake until set or about 50 to 55 minutes.