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# Peach Cake

## Description

Chef Ryan's mom made this cake growing up in the summer from fresh peaches. He created this recipe so that he can enjoy it year round with his family.

Total time: 1 hr Yield: 8 to 12 servings

## Ingredients

4 oz butter (1 stick, melted)  
1 cup brown sugar  
1 tsp cinnamon  
cooking spray  
60 oz sliced peaches in syrup (4 cans, save 1 cup of syrup for cake mix)  
1 box of yellow cake mix  
3 eggs  
1 cup peach syrup instead of water  
1/2 cup olive oil  
2 cup heavy cream (cold)  
1/3 cup sugar  
2 tsp vanilla  
8 oz mascarpone cheese

Prep Time: 25 min Cooking Time: 35 min Total Time: 1 hr

## Instructions

In a small sauce pot, melt the butter. Once melted, add the brown sugar and cinnamon, mix well. Spray a 13"x9" baking pan with cooking spray, drain most of the peach syrup (save one cup for cake mix.) Arrange peaches evenly on the bottom of baking dish. Next, pour butter mixture over peaches. Meanwhile, make the cake batter according to box directions, but instead of water use the 1 cup of peach syrup, eggs and olive oil. Mix well until smooth and pour the cake batter evenly over peaches. Bake as directed on the box. Once done allow the cake to cool to room temperature.

While cake is baking, prepare the mascarpone whipped cream. In a large bowl, whip the cold heavy cream, sugar and vanilla together with a handheld electric mixer on medium-high speed. Whip just until the cream reaches medium peak, add the Mascarpone and whip until a firm peak. Once done place in the refrigerator until the cake is cool and ready to serve. To serve put desired amount of whipped cream on top of peach cake.

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