

Pecan and Papaya Upside Down Cake

Topping Ingredients:

3 tbsp. butter
1/2 cup brown sugar
2 tbsp. lemon or lime juice
1 lg. papaya
1/3 cup pecan halves

Cake Ingredients:

3/4 cup butter or margarine
2/3 cup brown sugar
2 eggs
3 1/4 cup flour
3 tsp. baking powder
1/2 tsp. salt
1 cup milk

Instructions:

In a 10 inch round or 8 x 12 inch pyrex pan, melt butter and sugar with lemon/lime juice. Spread evenly on bottom of pan. Cut papaya through the middle. Remove seeds and slice papaya in 1/8 inch rounds. Lay in sugar mixture with pecans. Set aside while mixing cake. Cream butter with sugar until fluffy and beat in eggs, one at a time. Mix together flour, baking powder and salt and add alternately with milk to creamed mixture. Beat well and pour over papaya topping. Spread batter evenly and bake in 375° oven for about 30 minutes. Loosen sides and invert on a platter. Serve warm or cold with whipped cream.