

TOFFEE BLUEBERRY PEACH BREAKFAST BAKE

Facebook Recipe Contest Winner

Submitted by Amber Parsons

Preheat oven to 350° F.

In a medium bowl, combine biscuit baking mix, cinnamon, milk, juice and 2 tablespoons butter. Stir until batter is blended together.

Peel and slice peaches, removing outer skin, then set aside.

In a 10-inch cast iron skillet or other ovenproof skillet melt 1/3 cup butter and vanilla extract over medium heat.

Place a mixed handful (15 pieces) of toffee in a plastic zip top kitchen bag. Crush toffee squares. Set aside.

Evenly sprinkle brown sugar, crushed toffee through out bottom of skillet. Sprinkle with almonds. Arrange peach slices over mixture in skillet. Sprinkle blueberries over peaches.

Pour batter over peaches and blueberries.

Bake 38 to 42 minutes or until golden brown. Remove from oven. Release edges along sides of skillet using a butter knife. Invert skillet onto a heatproof serving platter. Crush the remaining toffee pieces in another plastic zip to kitchen bag. Sprinkle evenly over top. Serve warm.

This recipe was born after coming home from a trip to the beach. We stopped to buy fresh fruit on the way home, not realizing how much we bought. We didn't want to waste any so we created this recipe – inspiration of pineapple upside down cake.

Ingredients:

2 cups biscuit baking mix

1 teaspoon cinnamon

2/3 cup milk

1/2 cup apple juice

2 tablespoons butter, softened to room temperature

TOPPING

3 medium ripe peaches

1/3 cup butter

1 tablespoon vanilla extract

1/3 cup firmly packed brown sugar

1/2 cup Enstrom's Almond Toffee Petites Milk & Dark (30 pc)

1/2 cup sliced almonds

1/2 cup blueberries