# Gingerbread Peach Upside Down Cake

3 large ripe peaches
1/2 cup butter
1 cup brown sugar
2 tablespoons lemon juice
1 box gingerbread mix
1 1/4 cups water
1 egg
Whipped cream

Peel and pit peaches.  Slice each peach into about 16 slices.  Spray 2 (9") non-stick cake pans with vegetable spray.  Lay peach slices in the pan to cover the bottom (make a fanned circle around the outside and then fill in the middle).  In a medium saucepan melt butter and add brown sugar and lemon juice.  Cook over medium heat, whisking, until smooth and the sugar is melted.  Pour carefully over the top of the peaches, being careful not to disturb the arrangement.  In a medium bowl, whisk together the mix, water and egg.  Whisk for 2 minutes.  Pour carefully over the caramel and peaches to cover.  Batter will just barely cover the peaches.  Bake at 350 degrees for 25 minutes or until cake is set.  Cool for 45 minutes and then turn out onto a platter.  Serve with whipped cream.