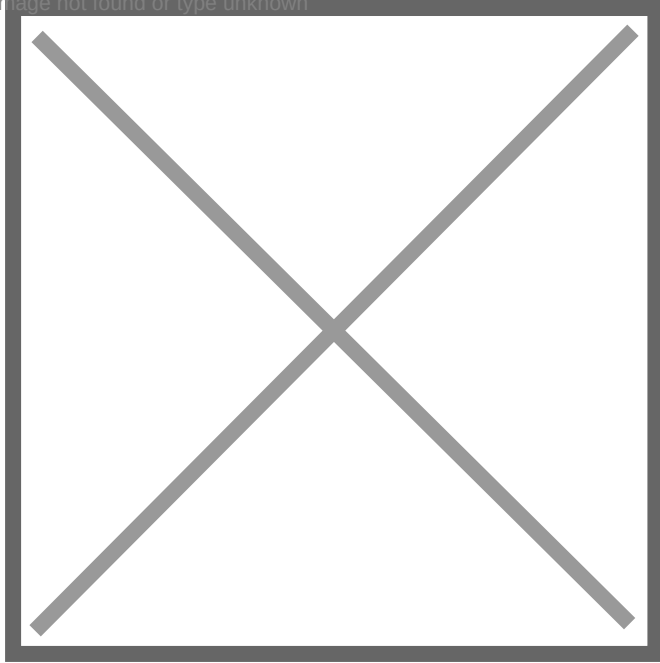




Fresh Peach Cake

Savannah · 28/09/2024

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Prep Time

1 hr

Difficult

Medium

Servings

12

Description

This fresh peach cake is quick and easy to make for a pleasing summer dessert and a delicious way to use seasonal peaches

Ingredients

- - $\frac{3}{4}$ cup white sugar - $\frac{1}{2}$ cup unsalted butter
- at room temperature - 2 large eggs - 1 cup all-purpose flour - 1 teaspoon baking powder - $\frac{1}{4}$ teaspoon salt - 4 fresh peaches - peeled
- pitted
- and sliced - 2 tablespoons white sugar - 1 teaspoon ground cinnamon

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9-inch springform pan. Beat 3/4 cup sugar and butter in a large bowl with an electric mixer until creamy. Add eggs one at a time
2. mixing well after each addition. Combine flour
3. baking powder
4. and salt in a separate bowl
5. then sift over butter mixture. Mix to combine. Transfer cake batter to the prepared springform pan and spread evenly. Arrange peach slices on the batter. Mix together 2 tablespoons sugar and cinnamon in a small bowl until well combined; sprinkle over peaches and batter. Bake in the preheated oven until a toothpick inserted into the center comes out clean
6. about 40 to 50 minutes. Cool briefly on a wire rack; run a table knife around the edges to loosen and transfer carefully onto a wire rack to cool completely.