



Peach Pound Cake

Savannah · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 30 mins

Description

This peach pound cake is made with freshly diced sweet summer peaches for a delicious treat

Ingredients

- - 2 cups white sugar - 1 cup butter
- softened - 4 large eggs - 1 teaspoon vanilla extract - 3 cups all-purpose flour
- divided - 1 teaspoon baking powder - $\frac{1}{2}$ teaspoon salt - 2 cups fresh peaches
- pitted and chopped

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Butter a 10-inch tube pan and dust with white sugar. Beat sugar and butter together in a mixing bowl with an electric mixer until light and fluffy; add eggs
2. one at a time
3. beating well after each addition. Stir in vanilla. Sift 2 $\frac{3}{4}$ cups flour
4. baking powder
5. and salt together into a bowl; gradually stir flour mixture into butter mixture. Place remaining $\frac{1}{4}$ cup flour into a small bowl. Add peaches and toss to coat
6. then fold floured peaches into batter. Spread batter evenly into the prepared pan. Bake in the preheated oven until a toothpick inserted into the center comes out clean
7. 60 to 70 minutes. Cool in the pan for 10 minutes
8. then invert onto a wire rack to cool completely. Cook's Note This peach pound cake can also be made with other fruits such as apples or cherries.