

# Peaches and cream cake



## Ingredients

125g (scant 2/3 cup) white sugar  
1 egg and 1 egg yolk  
1 tsp. vanilla  
75g (1/3 cup) melted butter  
55g (scant 1/2 cup) all purpose flour  
1 tsp. baking powder  
90ml (6 Tbsp.) whole milk at room temperature  
6-7 peaches

## Instructions

1. Grease a 22cm springform pan. If you'd like to later remove the cake from the base, be sure to line the bottom with a round of parchment paper. Sprinkle the inside of the greased pan with a bit of brown sugar. Wrap the outside of the springform pan in a piece of aluminum foil and place on a baking sheet.
2. Preheat oven to 350° F/180C.
3. Peel peaches and cut flesh off sides, then cut in to chunks (don't have to be too small). Set aside.
4. Melt the butter and let it cool. In a medium bowl, whisk

together the flour and baking powder. Set aside.

5. In the meantime, whisk the eggs with the sugar until the mixture is light and fluffy (2-3 minutes). Add the vanilla and (cooled) melted butter until combined. Add the milk and then the flour sifted with baking powder. Gently fold peaches into the batter.

6. Pour in to the prepared pan. (\*You'll know you have enough peaches if they poke above the batter when you pour it in the pan. If not, maybe add another). If you like, you can sprinkle the top with white sugar before baking for a sweet top crust. Bake in preheated 355° F. oven for 50-55 minutes. Remove to a cooling rack and allow to cool completely in the pan. Once cooled, refrigerate in the pan if you are making ahead. To eat right away, run a knife around the outside and remove the outer ring. Slice and serve cool, at room temperature or slightly re-warmed, garnished with a dusting of icing sugar or dress it up with a scoop of vanilla ice cream or a dollop of sweetened whipped cream

Source: seasonsandsuppers