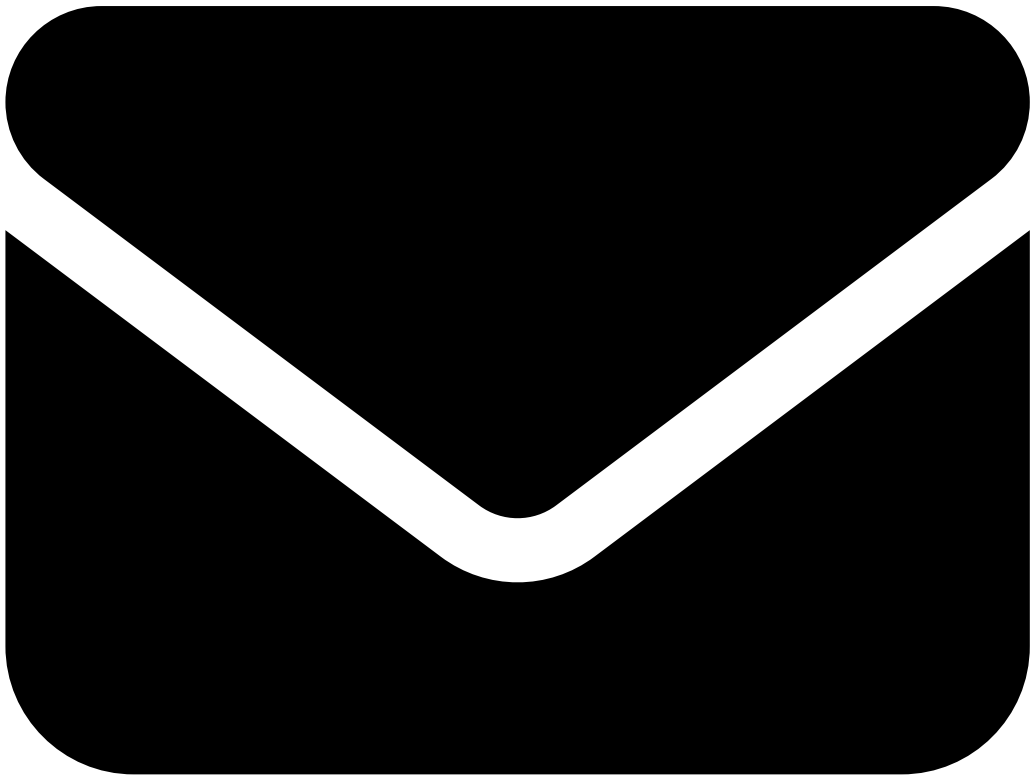


Italian Fresh Peach Cake (Torta di Pesche)

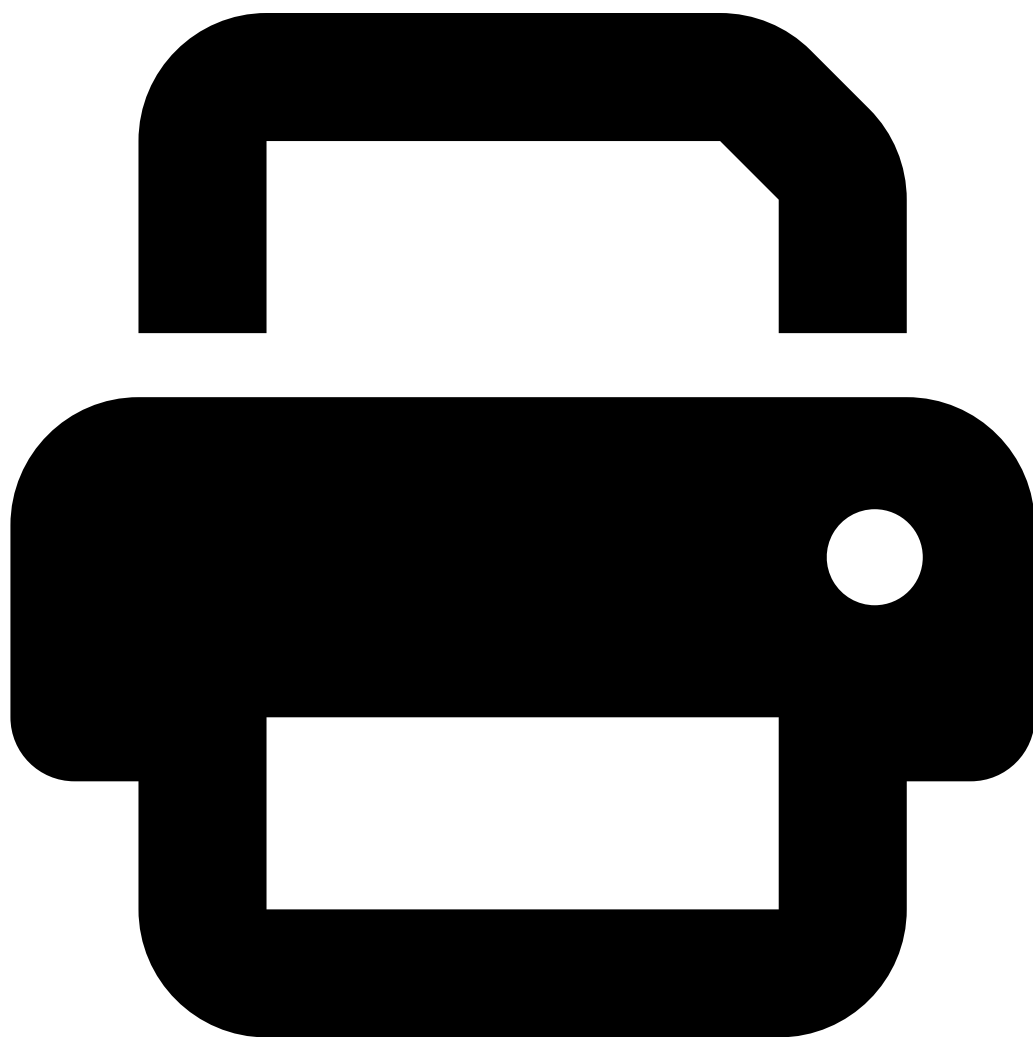
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There is nothing I love more in August than baking with fresh summer peaches. When peaches are ripe, juicy, and full of flavor, I don't think they need much fussing. A simple cake is all you need to turn them into something special.

This Italian Fresh Peach Cake is a rustic cake that's tender, buttery, and lightly sweet, with plenty of fresh peaches baked right into the top. I slice the peaches with the skin on, toss them with a little flour, sugar, and lemon zest, and arrange all of them over the batter.

As the cake bakes, the peaches soften and naturally sink into the batter, blending into the cake and creating juicy pockets of peach throughout. I don't push them down or try to arrange them perfectly. The oven does the work.

This is the kind of simple Italian dessert I love—nothing complicated, just good seasonal fruit, a tender cake, and a

little lemon to brighten everything.

It's wonderful served with coffee in the afternoon, but it's also simple enough for dessert after dinner.

Why You'll Love This Peach Cake

- Made with fresh summer peaches
- Uses simple ingredients
- No need to peel the peaches
- The peaches naturally sink into the cake as it bakes
- Tender and buttery with a hint of lemon
- Easy enough for everyday baking
- Beautiful enough to serve to guests

Things to know before you make it

Leave the Peach Skins On

I use unpeeled peaches in this recipe. The skins soften as the peaches bake and add beautiful color to the finished cake.

Choose peaches that are ripe but still firm enough to slice.

Toss the Peaches With Flour and Sugar

Before adding the peaches to the cake, toss them gently with **1 tablespoon of flour, 1 tablespoon of sugar, and lemon zest.**

The flour helps absorb some of the juices released by the peaches as they bake, while the sugar brings out their natural sweetness.

Don't Push the Peaches Into the Batter

This is one of the things I love about this cake.

Once your batter is in the springform pan, arrange all of the peaches over the top. Don't press them down.

As the cake bakes, the peaches soften and naturally sink into the batter. Some will remain on top while others will become nestled into the cake.

Use a Springform Pan

A springform pan makes this rustic cake easy to remove once it has cooled.

I recommend lining the bottom with parchment paper and lightly greasing the sides before adding the batter.

Don't Overmix the Batter

Once you add the flour, mix just until everything is incorporated. Overmixing can make the cake heavier than you want.

Use the right-size pan: I recommend a **9-inch springform pan** for this recipe; using a smaller or larger pan will change the cake's thickness and baking time.

Let It Cool

The cake will be delicate when it first comes out of the oven, especially because of all the juicy peaches.

Let it cool before removing the sides of the springform pan and slicing.

How to Serve Italian Peach Cake

This cake doesn't need much.

I love it simply dusted with powdered sugar and served with a cup of coffee or espresso.

For dessert, you can serve it with a scoop of vanilla gelato, whipped cream, or simply a few fresh peach slices.

Recipe Tips

Use ripe but firm peaches. Very soft peaches release more liquid and can make the center of the cake take longer to bake.

Don't worry about how the peaches look before baking. Arrange them over the batter and let the oven do its work. They'll soften and naturally settle into the cake.

Check the center for doneness. Because the peaches release moisture as they bake, the cake may need a little extra time depending on how juicy your peaches are.

Keep the cake refrigerated after cooling because of the sour cream. Bring it toward room temperature before serving for the best texture.

Frequently Asked Questions

Do I have to peel the peaches?

No. I prefer leaving the skins on. They soften during baking and add beautiful color to the cake.

Can I use nectarines?

Yes. Nectarines are an easy substitute for peaches and can also be left unpeeled.

Can I use canned peaches?

Fresh peaches are best for this recipe. Canned peaches contain considerably more moisture and can change the texture of the cake.

Can I make this cake ahead of time?

Yes. This cake is actually delicious the next day. Store it covered in the refrigerator and bring it closer to room temperature before serving.

More Italian Recipes to Try

If you love simple desserts made with fresh seasonal ingredients, here are a few more recipes from my kitchen you might enjoy.

Looking for another fruit-forward dessert? Try my [Blanched & Pureed Lemon Loaf \(Bakery-Style Citrus Cake\)](#) full of fresh lemon flavor

For another simple Italian dessert, my [Peaches al Forno](#) are a wonderful way to enjoy ripe summer peaches with very little effort.

And if you're looking for something savory to make while peaches are in season, try my [Grilled Peach and Burrata Salad](#). Sweet grilled peaches, creamy burrata, peppery arugula, and pistachios make a beautiful summer dish.

Final Thoughts

This is one of those cakes that makes the most sense when peaches are at their summer best. It's simple, rustic, and doesn't try to hide the fruit under layers of frosting or complicated toppings. Just a tender lemon-scented cake, plenty of fresh peaches, and a little powdered sugar.

That's my kind of Italian dessert.

If you make this Italian Peach Cake, I'd love to hear how you liked it. Leave a comment below and let me know!

Italian Fresh Peach Cake Recipe



A rustic Italian-style cake made with fresh unpeeled peaches, butter, sour cream, lemon, and a simple tender batter. The peaches are arranged over the top and naturally sink into the cake as it bakes.

- 2 cups all-purpose flour
- 1 Tbsp. baking powder
- 1 cup granulated sugar
- 1 stick butter
- 3 medium eggs
- 1 cup sour cream
- Juice and zest of 1 lemon

For the Peaches

- 3 cups fresh peaches, unpeeled and sliced
- 1 Tbsp. all-purpose flour
- 1 Tbsp. granulated sugar
- Additional lemon zest, to taste

1. Preheat the oven to **350°F**. Grease a 9-inch springform pan and line the bottom with parchment paper.
2. Place the sliced peaches in a bowl. Add 1 tablespoon flour, 1 tablespoon sugar, and additional lemon zest. Gently toss until the peaches are lightly coat. lLet sit while preparing the batter

3. In a medium bowl, whisk together the flour, baking powder, and sugar.

In a separate large bowl, whisk the eggs, sour cream, melted butter, lemon juice, and lemon zest until smooth and well combined.

4. Gradually add the dry ingredients to the wet ingredients. Mix just until combined. Do not overmix.
5. Pour the batter into the prepared springform pan and smooth the top.
6. Add **all of the peaches over the top of the cake batter in a single layer**. Do not press them down.
7. Bake for approximately 40-45 **minutes**, or until the cake is golden and a toothpick inserted into the cake portion comes out clean or with a few moist crumbs.
8. Allow the cake to cool in the springform pan before removing the sides.

Dust with powdered sugar before serving, if desired.

Dessert

Italian

Italian fresh peach cake