Peaches and Cream Cake

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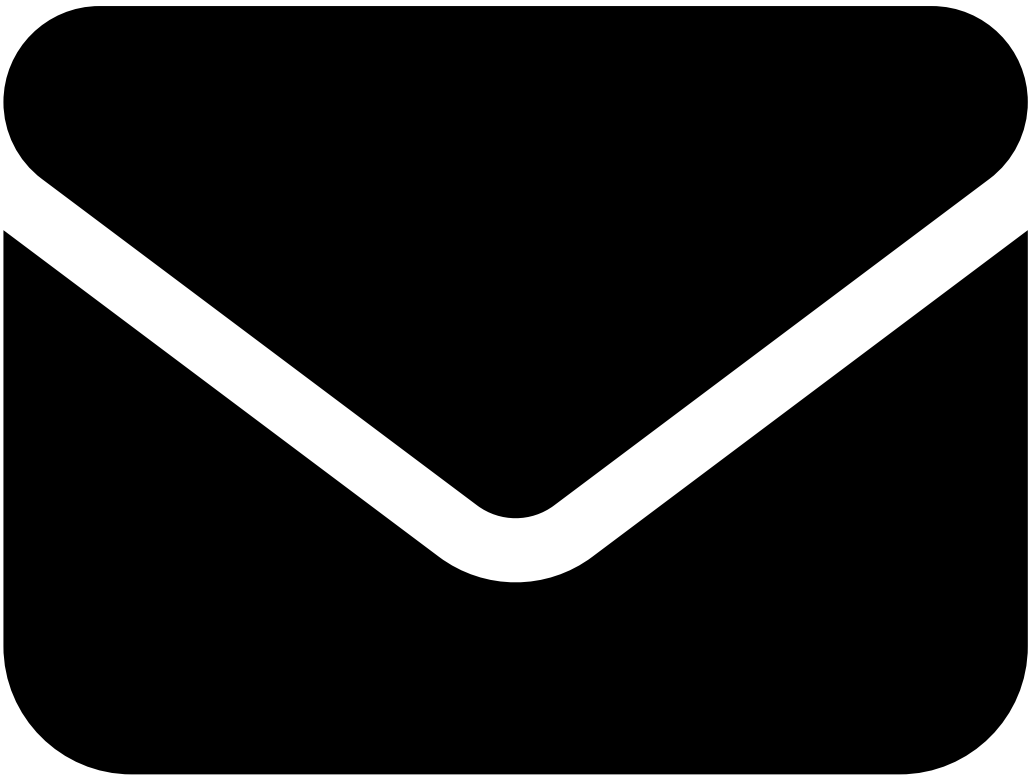




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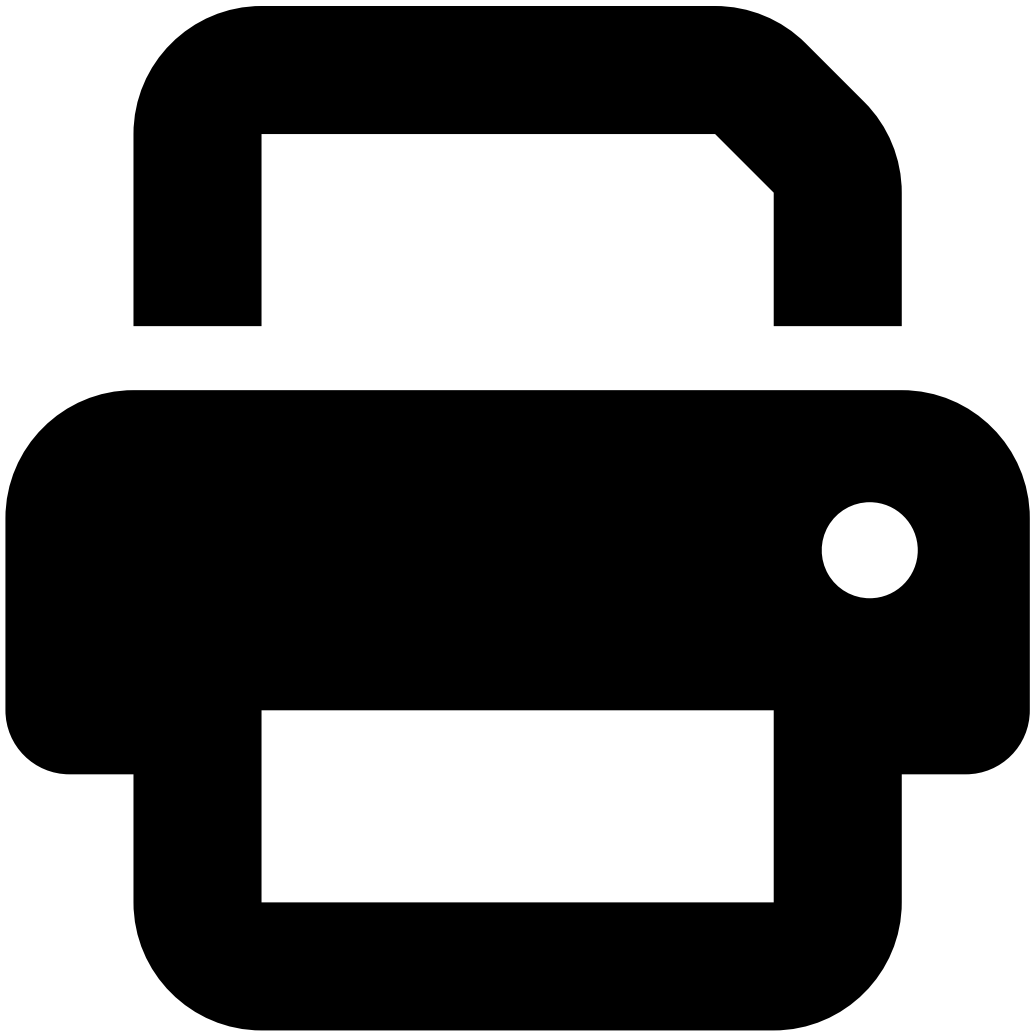

This Peaches and cream cake recipe is one of my favorite Summer dessert.
We have a peach tree loaded with the most delicious peaches. The tree is so prolific the fruit fills every branch and limb, often ripening all at once.

And what would summer be without a peach cake? I love summer fruit desserts, what I don’t like is spending a lot of time making them.

This peaches and cream Cake comes together quick, is simple and can be on your table in an hour, and it’s deliciously easy to make.

Peaches tend to sink to the bottom in cakes, in this recipe we put them on top of the batter. I like to use a spring form pan for this recipe, it releases the cake easily and makes a pretty presentation. To make it more elegant for special

occasions, I drizzle it with a lemon glace, sprinkle it with powered sugar and almonds.

Oh and don’t forget the ice cream….Summer is exciting, not only for warm , lazy days laying in the hammock daydreaming, although I love these simple pleasures,

I look forward to the fruits and vegetables of the Summer . My food becomes more relaxed, not so fussy in Summer. This recipe is a prefect example, using in season fresh peaches.

What’s on Of Top This Peaches and Cream Cake

The beautiful thing about this Peaches and cream cake recipe is you can keep it real simple like I did ,and top it with powered sugar and slivered almonds. Or you can get a little more fancy and make a simply glaze by mixing 2 cups of powdered sugar 2 tablespoons of lemon juice, to drizzle over the cake while still warm.

And if you want to really dress it up serve it warm with a scoop of vanilla ice cream.

Plain or fancy your going to love this easy and delicious Peach cake recipe!!!

Make it and then Please leave me a comment, let me know your experience with this recipe. And please don’t forget to tag me on Instagram, I love hearing from you!!!

Peaches and Cream Cake



A tender sour cream cake is topped with fresh cinnamon-spiced peaches and lemon zest, baked until golden, and finished with a sweet lemon glaze or powdered sugar.

- 4 cups unpeeled sliced peaches
- 1 cup sugar
- 2 eggs
- 1 stick of butter room temperature
- juice from two lemons
- ½ cup sour cream
- 1 ½ cups flour
- 3 tsp baking powder
- 2 tbsp lemon rind
- 1 tbsp each vanilla, cinnamon and nutmeg

1. Heat oven to 350
2. Grease a 9 inch spring from pan with butter
3. Beat sugar and butter until light
4. Add eggs and beat until pale about 1 minute
5. Add sour cream, vanilla and lemon juice mix well
6. Combine baking powder, nutmeg and cinnamon with flour Mix until just blended
7. Pour into greased pan
8. Mix peaches with 1/3 cup sugar 2 Tbs. of flour, 1 Tablespoon each cinnamon, lemon rind and lemon juice
9. Pour peach mixture over cake batter
10. Bake in a 350 degree oven for 1 hour
11. Make a glaze of powder sugar and lemon juice to drizzle

over cooled cake or sprinkle with powdered sugar and almonds.