

Peach Coffee Cake Recipe www.easy-cake-recipes.com

Source: www.cooks.com/rec/view/0,196,146176-253194,00.html

Ingredients:

- 1/2 c. (1/4 lb.) butter
- 1/2 c. each granulated and packed brown sugar
- 1 egg
- 1/2 c. sour cream
- 1/2 tsp. almond extract
- 1 1/2 c. flour
- 1/2 tsp. each baking powder, soda and salt
- 3 or 4 firm ripe peaches
- Nut Topping (directions follow)

Ingredients for the Nut Topping:

In a small bowl, stir together:

- 1/2 c. sugar
- 1/2 tsp. cinnamon
- 1/2 c. finely chopped almonds or walnuts Add 1 tablespoons melted butter and mix with fork until blended

Instructions:

1. Preheat the oven to 350° F. Grease a 9x13-inch pan.
2. In the large bowl of an electric mixer, combine the butter and granulated and brown sugars, beat until creamy. Add egg and beat until fluffy, then beat in sour cream and almond extract.
3. In another bowl, stir together flour, baking powder, soda and salt. Add to the creamed mixture and mix on low speed or stir by hand just until blended. Spoon into a 9 x 13-inch square pan.
4. Peel and slice peaches 1/8 to 1/4 inch thick to make 2 cups of fruit. Arrange evenly over batter, then sprinkle nut topping over all.
5. Bake in a 350 degree oven for 45 to 50 minutes, or until a toothpick inserted in center (between fruit pieces) comes out clean.