

Peach cake

Prep Time 10 minutes
Baking Time 35-45 minutes

Serves 8

Oven preheated 180c- 350F- 150c fan oven
Grease a 23cm- 9 inch round cake tin with butter or baking spray.



Ingredients

180g flour or 1½ cups
baking powder 1½ teaspoons
salt ½ teaspoon
butter softened 170g or ¾ cup
sugar 200g or 1 cup
large eggs 2
sour cream room temperature 60g or ¼ cup
vanilla 1 tsp
ripe peaches peeled, pitted, and sliced or chopped (400g/2 to 3 peaches)

To make

Keeping a few slices of peaches aside for the top of the cake, take 1 tablespoon of the flour and coat the peaches well with flour. This will help the peaches not to lay at the bottom of the cake tin.

In a bowl, whisk flour, vanilla, salt, and baking powder and set aside.

In a large mixing bowl or a stand mixer bowl with a paddle attachment, beat the butter and sugar until fluffy and creamy.

Add the eggs one by one and mix for 1 minute after each addition. Add the greek yogurt or sour cream.

Add the flour mixture to the mixer on a low speed until combined.

Fold the coated peaches you had set aside before. Spread the batter into the prepared cake tin.

Put the remaining peaches on top of the cake and sprinkle with some additional sugar if desired.

Bake for 35-45 minutes depending on your oven.

Let cool before cutting. The cake can be stored in the fridge for 3 days and in the freezer for 1 month.

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