



Peaches and Crème Pound Cake

I love pound cakes that are full of flavor and this does not disappoint. Summertime is perfect for fresh peaches and try to only make this when they are sweet and flavorful.

Serves: 8 to 10

Preheat oven to 325°F

9-by-5-inch pan, prepared for baking

3 medium	peaches, ripe and pitted	1-1/2 tsp	pure vanilla extract
1 tbsp	fresh lemon juice	1-1/2 cups	granulated sugar
1 cup	powdered sugar	2-1/2 cups	all-purpose flour
1 cup	unsalted butter, melted and cooled	2-1/2 tsp	baking powder
4 large	eggs	3/4 tsp	sea salt

1. Take one of the peaches and dice. With paper toweling, dry the peach pieces as best as possible. Set aside.
2. In a food processor fitted with metal blade, process the other 2 peaches with lemon juice until pureed, about 2 minutes.
3. Measure 1 cup of the puree. (Leave the remainder into the processor bowl). Add the powdered sugar to the food processor and process for 10 seconds. Remove from bowl and place in a covered container.
4. The puree you measured out, place into a mixing bowl that is fitted with a paddle attachment. Add melted butter, eggs, and vanilla. Blend on low speed until incorporated. Add flour, granulated sugar, baking powder and salt. Blend for a few minutes. Add the pureed peach mixture, fold in the peach pieces that have dried a bit by hand.
5. Pour into prepared baking pan, smoothing to the edges.
6. Place into preheated oven and bake until a toothpick inserted into the loaf comes out clean, about 75 to 80 minutes. Cool in pan for 10 minutes, then place on a cooling rack.
7. Stir the icing and spread on the warm cake. Cool the cake, slice and serve.