

# Peach Coffee Cake

FOR TWELVE

[Credit: Good and Cheap](#)

INGREDIENTS 10 ITEMS

- 6 peaches, pitted and cut into 8 slices each
- 1 tsp. cinnamon
- 1/2 lemon, juiced
- 2 cups all-purpose flour
- 2 tsp. baking powder
- 1/2 lb. unsalted butter (2 sticks), at room temperature
- 1 1/3 cups brown sugar
- 1/8 tsp. salt
- 2 large eggs
- 1 tsp. vanilla



8 STEPS

1. Turn your oven to 350° F.
2. Using the paper wrapping from the butter, lightly butter an 8" x 11" glass baking dish or 9" springform pan. Any shape will do so long as it is large enough. This cake doubles in size when it bakes.
3. In a large bowl, mix the peach slices, lemon juice, and cinnamon together with your hands, making sure the peaches are well coated in cinnamon.
4. In a medium bowl, stir the flour with the baking powder, getting rid of any lumps.
5. In another large bowl, beat the butter, brown sugar, and salt, either with a wooden spoon or an electric mixer. Stop when the mixture is fluffy and has slightly lightened in color. Add the vanilla, then the eggs one at a time, fully mixing in the first before adding the second.
6. If using an electric mixer, switch to a wooden spoon and add the flour mixture into the butter mixture, gently incorporating it until it's smooth. The batter will be quite thick.
7. Spread half the batter over the bottom of the buttered pan. Evenly distribute 24 of the peach slices over top. (There should be 48 in total.) Spread the other half of the batter over the peaches, then top with the remaining peaches. Sprinkle with a tablespoon or so of sugar and place the cake in the oven.
8. Bake for 1 hour or until a knife inserted into the center comes out clean.