



Yellow Peach Pound Cake

Makes an 8" cake

Ingredients

2 ¼ cups All Purpose Flour
1 ½ cups Sugar
1 ¼ cups Butter (room temperature)
½ cup Buttermilk
3 Eggs
1 Egg Yolk
1 Lemon (juice & zest)
½ tablespoon Vanilla Extract
2 cups Fresh Peaches

Method

1. Preheat oven to 325 degrees and place a rack in the center of the oven. Butter an 8" loaf or bundt pan.
2. Peel and cut peaches into medium dice and set aside.
3. In a standing mixer with whisk attachment, add all the ingredients except the diced peaches. Mix until well combined.
4. Using a rubber spatula, fold the peaches into the mixture, making sure it is evenly distributed.
5. Transfer the mixture into the prepared pan and bake for 40-60 minutes, or until the top is medium dark brown and a skewer comes out clean.

*Tip - For the holiday season, consider replacing two tablespoons of buttermilk with peach liquor