



Peach Cake with Brown Sugar Frosting

Introduction

Peach cake with brown sugar frosting is a delightful dessert that captures the essence of summer. The moist peach cake is complemented by a rich and creamy brown sugar frosting, creating a perfect balance of flavors. This recipe is not only easy to follow but also yields a cake that is sure to impress your family and friends. Whether for a special occasion or just a sweet treat, this cake is a must-try.

Detailed Ingredients with measures

- 1 cup granulated sugar
- 1/2 cup unsalted butter, softened
- 1 cup buttermilk
- 2 large eggs
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 cups fresh peaches, peeled and chopped

- For the brown sugar frosting:
 - 1/2 cup unsalted butter, softened
 - 1 cup brown sugar, packed
 - 1/4 cup milk
 - 2 cups powdered sugar
 - 1 teaspoon vanilla extract

Prep Time

The prep time for this delicious peach cake is approximately 20 minutes. This includes gathering ingredients and preparing the batter before baking.

Cook Time, Total Time, Yield

The cook time is around 30-35 minutes, depending on your oven. Therefore, the total time for making this cake is about 55-60 minutes. This recipe yields one 9-inch round cake, perfect for serving 8-10 people. Enjoy!



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Detailed Directions and Instructions

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