





Southern Peach Crumb Cake



#### Introduction

Southern Peach Crumb Cake is a delightful treat that captures the essence of summer with its juicy peaches and buttery crumb topping. This cake is perfect for a family gathering, brunch, or as a sweet dessert after dinner. With the combination of fresh peaches and a crumbly texture, it's sure to please your taste buds and become a favorite recipe in your collection.

## **Detailed Ingredients with measures**

- 2 cups all-purpose flour
- 1 ½ cups granulated sugar
- $-\frac{1}{2}$  cup unsalted butter, softened
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- $-\frac{1}{2}$  teaspoon salt
- 1 teaspoon vanilla extract
- 2 large eggs
- 1 cup buttermilk
- 2 cups fresh peaches, peeled and sliced
- 1 teaspoon ground cinnamon

### **Prep Time**

The prep time for this delicious Southern Peach Crumb Cake is approximately 15 minutes. This quick preparation allows you to enjoy the baking process without a lengthy wait.



## Cook Time, Total Time, Yield

The cook time for this cake is about 50-60 minutes. When combined with the prep time, the total time comes to around 1 hour and 15 minutes. This recipe yields approximately 12 servings, making it perfect for sharing or indulging throughout the week.





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# Detailed Directions and Instructions Click next page below