



# Fluffy Baked Peach Delight for Summer

## The First Bite That Stole My Heart

The scent of warm peaches and cinnamon hit me as I opened the oven door. Juice bubbled around golden edges, and the first bite melted on my tongue. **Ever wondered how you could turn summer peaches into something unforgettable?** That moment made me a believer. Now I make this every July when peaches are sweetest. Share your favorite summer dessert memory below—I'd love to hear!

## My Messy (But Delicious) First Try

I forgot to grease the pan, and the edges stuck like glue. The center was perfect though—fluffy, with peaches peeking through. **Home**

**cooking teaches patience, and sometimes, happy accidents taste best.** My grandkids still laugh about the “crusty surprise” slices. What’s your funniest kitchen fail?

## Why This Dish Shines

- The peaches soften but keep a slight bite, like summer’s hello. - Cinnamon and almond extract whisper warmth without overpowering. **Which flavor combo surprises you most—vanilla and lemon or cinnamon and almond?** Try both and decide!

## A Slice of History

This dish nods to Southern peach cobblers, born from farmhouse pantries. \*Did you know peach pits were once used as coffee substitutes?\* Depression-era cooks got creative. Today, it’s a picnic staple. Vote: ice cream or whipped cream on top?



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**Ingredients:**

Ingredient	Amount	Notes
Ripe peaches	4	Peeled, pitted, and sliced
Granulated sugar	1 cup	Divided (1/2 cup for peaches, 1/2 cup for batter)
Lemon juice	1 tablespoon	
Vanilla extract	1 teaspoon	
Ground cinnamon	1/2 teaspoon	Plus extra for sprinkling (optional)
Salt	1/4 teaspoon	
All-purpose flour	1 cup	
Baking powder	1 teaspoon	
Unsalted butter	1/2 cup	Melted
Milk	1 cup	
Large egg	1	
Almond extract	1 teaspoon	Optional
Whipped cream or vanilla ice cream	As needed	For serving (optional)

**How to Make Fluffy Baked Peach Delight****Step 1**

See also Easy No-Bake Orange Truffles Recipe  
Wash peaches well under cool water. Peel them with a sharp knife. Slice into thin wedges. Toss with sugar, lemon, and spices.

**Step 2** Mix flour, sugar, and baking powder. Whisk melted butter, milk, egg, and almond extract. Combine wet and dry gently.

**Step 3** Layer peaches in a greased dish. Pour batter over top—no stirring! Bake until golden and set.

(Hard-learned tip: Let the dish cool 10 minutes before cutting. It keeps slices neat.)

**What's the best way to peel peaches? Share below!**

**Cook Time:** 40 minutes **Total Time:** 60 minutes **Yield:** 6 servings

**Category:** Dessert, Summer

## 3 Twists on Peach Delight

**Berry Blast** Swap half the peaches for fresh raspberries. Adds tartness and color.

**Nutty Crunch** Sprinkle chopped almonds on top before baking. Extra texture and flavor.

**Spiced-Up** Double the cinnamon and add a pinch of nutmeg. Warm and cozy.

**Which twist would you try? Vote in the comments!**

## Serving & Pairing Ideas

Serve warm with vanilla ice cream. Or try a dollop of whipped cream. For sides, fresh mint or a drizzle of honey works.

Pair with iced tea for a non-alcoholic option. Or a glass of sweet Moscato

wine.

**Which would you choose tonight?**



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## Storing and Serving Tips

Keep leftovers in the fridge for up to 3 days. Cover the dish tightly with foil. Reheat slices in the oven at 300°F for 10 minutes. The freezer? Wrap squares in plastic for 2 months. Thaw overnight before warming. \*Fun fact: Cold peach delight tastes like cobbler ice cream!\* Batch-cook note: Double the recipe in a bigger pan. Why this matters: Fresh peaches lose juice fast, so bake same-day for best texture. Ever tried freezing peaches before baking? Share your tricks below!

See also [No-Bake Birthday Cake Delight Dessert Recipe](#)

## Troubleshooting Your Peach Delight

Soggy bottom? Drain excess peach juice before adding batter. Too dry? Add 2 extra tablespoons milk to the mix. Batter lumps? They'll vanish while baking—no stress! Why this matters: Overmixing makes the topping tough. Keep it light for fluffiness. Had a baking fail? Tell us how you fixed it. Your tip might save someone's dessert!

## Your Questions, Answered

**Q: Can I use gluten-free flour?** A: Yes! Swap 1:1 with a gluten-free blend. Add 1/4 teaspoon xanthan gum for structure. **Q: Can I prep this ahead?** A: Mix dry and wet ingredients separately. Combine just before baking. **Q: What if I don't have peaches?** A: Try apples or pears. Adjust sugar—tarter fruit needs more. **Q: How do I halve the recipe?** A: Use an 8×8 pan. Bake 5 minutes less. **Q: Can I skip the almond extract?** A: Totally. Vanilla alone works fine.

## Final Sweet Note

Nothing beats summer like warm peach delight with a scoop of ice cream. \*Fun fact: My grandkids call it “peach hug.”\* **Tag @SavoryDiscovery on Pinterest with your creations!** Did you tweak the recipe? I’d love to hear your spin.

Happy cooking! —Elowen Thorn.

**You need to try !**



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