



Peach Cake with Brown Sugar Frosting



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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

Step 1: Prepare the Cake Batter

Preheat the oven to 350°F (175°C). Grease and flour a 9×13 inch baking pan. In a large bowl, mix together the sugar, butter, and eggs until creamy. Gradually add in the flour, baking powder, and vanilla extract. Mix until combined, then fold in the fresh peaches.

See also Carrot Apple Salad Recipe

Step 2: Bake the Cake

Pour the batter into the prepared baking pan. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean. Let the cake cool in the pan for about 10 minutes before transferring it to a wire rack to cool completely.

Step 3: Prepare the Frosting

In a medium bowl, beat together the butter and brown sugar. Add in the milk and vanilla extract, mixing until smooth. Gradually add the powdered sugar until you reach your desired consistency.

Step 4: Frost the Cake

Once the cake has cooled completely, spread the brown sugar frosting evenly over the top. Allow the frosting to set before slicing and serving.

Step 5: Serve and Enjoy

Slice the cake into squares, serve on plates, and enjoy your delicious peach cake with brown sugar frosting!

Notes

Note 1: Peach Substitutions

If fresh peaches are not available, you can use canned peaches but be sure to drain them well and pat them dry before adding them to the batter.

Note 2: Storage

Store any leftovers covered at room temperature for up to 3 days, or refrigerate for longer freshness.

Note 3: Adding Flavor

For additional flavor, consider adding a pinch of cinnamon or nutmeg to the cake batter.

Note 4: Serving Suggestions

This cake pairs wonderfully with a scoop of vanilla ice cream or a dollop of whipped cream!



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Cook techniques

Using Fresh Peaches

Using ripe, fresh peaches enhances the flavor of the cake, providing a natural sweetness and moisture. Make sure to peel and slice the peaches before adding them to the batter.

See also [Five Ingredient Raspberry Shortbread Bars](#)

Creating Brown Sugar Frosting

To prepare the brown sugar frosting, slowly melt the brown sugar with butter before whipping in powdered sugar and milk for a creamy texture. This will give the frosting a rich caramel-like flavor.

Properly Mixing Ingredients

When combining dry and wet ingredients, mix until just combined to avoid overmixing, which can make the cake dense.

Baking at the Right Temperature

Bake the cake at the recommended temperature to ensure even cooking. Use a toothpick to check for doneness by inserting it into the center of the cake; it should come out clean.

Allowing the Cake to Cool

Let the cake cool in the pan for a few minutes before transferring it to a wire rack. This step inhibits breakage and allows for better frosting application.

FAQ

Can I use frozen peaches instead of fresh?

Yes, but make sure to thaw and drain them before using to avoid excess moisture in the batter.

How do I store leftovers?

Store any leftover cake in an airtight container at room temperature for up to three days, or refrigerate for longer freshness.

Can I substitute the brown sugar in the frosting?

You can use granulated sugar, but the flavor and texture will be different. Brown sugar gives that rich, caramel flavor unique to the frosting.

Which type of flour is best for this cake?

All-purpose flour works best for this recipe, providing the right balance of structure and tenderness.

Can I make this cake ahead of time?

Yes, you can bake the cake in advance and freeze it. Wrap it tightly to avoid freezer burn, and it can last for up to two months.

See also [Creamy Homemade Hummus Recipe Made Easy](#)



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Conclusion

The Peach Cake with Brown Sugar Frosting is a delightful combination of moist cake and rich frosting, making it a perfect dessert for any occasion. The balance of sweet peaches and a buttery, caramel-like frosting elevates this cake to a new level of deliciousness. Whether served at a summer gathering or enjoyed at home, this dessert is sure to impress and satisfy every sweet tooth.

More recipes suggestions and combination

Peach Cobbler

Experience the classic flavors of summer with a warm peach cobbler, served with a scoop of vanilla ice cream for the perfect dessert.

Peach Crumble

Combine ripe peaches with a crunchy oat topping for a deliciously easy crumble that highlights the fresh fruit's sweetness.

Peach Upside-Down Cake

Transform your cake experience with this inverted dessert that features beautifully arranged peaches and a caramel glaze.

Peach Smoothie

Blend fresh peaches with yogurt and a splash of orange juice for a refreshing and nutritious smoothie perfect for breakfast or a snack.

Grilled Peaches

Take your dessert to the next level by grilling peaches and serving them with a drizzle of honey and a dollop of whipped cream.



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