



Southern Peach Crumb Cake



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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
- ½ cup unsalted butter, softened
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ 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

Step 1: Prepare the Baking Dish

Preheat your oven to 350°F (175°C). Grease and flour a 9×13-inch baking dish to ensure your cake does not stick.

Step 2: Prepare the Peach Filling

Peel and slice fresh peaches. In a bowl, combine them with sugar, lemon juice, and a pinch of salt. Set aside to allow the flavors to meld.

Step 3: Make the Cake Batter

In a large mixing bowl, cream together the softened butter and sugar until light and fluffy. Add in the eggs one at a time, mixing well after each addition. Incorporate the vanilla extract.

See also [S'mores Chocolate Cake Recipe](#)

Step 4: Combine Dry Ingredients

In a separate bowl, whisk together the all-purpose flour, baking powder, baking soda, and salt.

Step 5: Mix Ingredients Together

Gradually add the dry ingredients to the wet mixture, alternating with buttermilk. Mix until just combined, taking care not to overmix.

Step 6: Incorporate the Peaches

Gently fold the prepared peach filling into the batter until evenly distributed.

Step 7: Prepare the Topping

In a separate bowl, combine oats, brown sugar, flour, and melted butter. Mix until crumbly to create the topping.

Step 8: Assemble the Cake

Pour half of the cake batter into the prepared baking dish. Spread it evenly. Then, layer on the peach filling followed by the remaining cake batter. Finally, sprinkle the oat topping over the entire cake.

Step 9: Bake the Cake

Bake in the preheated oven for about 45-55 minutes, or until a toothpick inserted in the center comes out clean.

Step 10: Cool and Serve

Allow the cake to cool in the pan for at least 15 minutes before slicing and serving. Enjoy your delicious Southern Peach Crumb Cake!

Notes

Note 1: Peach Substitutes

If fresh peaches are not available, you can use canned peaches, but drain them well to avoid excess moisture.

Note 2: Flour Measurement

For best results, spoon the flour into the measuring cup and level it off, avoiding packing it down.

Note 3: Storage Instructions

Store any leftover cake in an airtight container at room temperature for up to 2 days, or refrigerate for longer freshness.

Note 4: Serving Suggestions

This crumb cake pairs wonderfully with whipped cream or a scoop of vanilla ice cream for a delightful dessert.

See also [Bresaola Salad](#)



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Cook techniques

Mixing Ingredients

Properly mixing the ingredients is essential for achieving a light and fluffy texture in the crumb cake. Begin by creaming the butter and sugar until light and airy, then gradually add the eggs and vanilla, mixing well after each addition.

Creating the Crumb Topping

To prepare the crumb topping, combine flour, butter, brown sugar, and spices until it resembles coarse crumbs. This will give your cake a delightful crunchy texture on top.

Baking Temperature and Time

Baking at the right temperature is crucial for even cooking. Bake the cake in a preheated oven until golden brown and a toothpick inserted in the center comes out clean.

Cooling the Cake

Allow the cake to cool in the pan for a short period before transferring it to a wire rack. This helps maintain its structure and prevents it from becoming soggy.

Serving Suggestions

For a delicious pairing, consider serving the crumb cake with a scoop of vanilla ice cream or a dollop of whipped cream to enhance the flavors of the peaches.

FAQ

Can I use canned peaches instead of fresh ones?

Yes, you can use canned peaches, but be sure to drain them well to avoid excess moisture in the cake.

How do I store leftovers?

Leftover crumb cake can be stored in an airtight container at room temperature for up to three days or in the refrigerator for up to a week.

Can I freeze the crumb cake?

Yes, the crumb cake can be frozen for up to three months. Wrap it tightly in plastic wrap and then in aluminum foil before freezing.

See also Crock Pot Shrimp Boil

What other fruits can I use?

You can substitute peaches with other fruits such as blueberries, raspberries, or apples, depending on your preference.

Is it possible to make this cake gluten-free?

Yes, simply substitute the all-purpose flour with a gluten-free flour blend to make the cake gluten-free.



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Conclusion

The Southern Peach Crumb Cake is a delightful combination of sweet, juicy peaches and a buttery crumb topping, perfect for any occasion. It encapsulates the essence of southern comfort food, making it an ideal treat for gatherings, brunches, or simply as a comforting dessert. Its moist texture and rich flavors are sure to please anyone who takes a bite, with the seasonal fruit providing a burst of freshness that elevates the overall experience.

More recipes suggestions and combination

Berry Crumb Cake

Try replacing the peaches with a mix of blueberries and raspberries for a tart and sweet variation that's equally delightful.

Apple Cinnamon Crumb Cake

Substitute peaches with tart apples and add a dash of cinnamon for a warm, cozy flavor that's perfect for fall.

Pineapple Coconut Crumb Cake

Incorporate crushed pineapple and shredded coconut to create a tropical twist that brings a refreshing taste to the crumb cake.

Chocolate Chip Peach Crumb Cake

Add chocolate chips to the batter for a decadent dessert that combines the sweetness of peaches with rich chocolate.

Vegan Peach Crumb Cake

Utilize plant-based ingredients to create a vegan version that retains all the delicious flavors while being suitable for a dairy-free diet.



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