

The Peach Coffee Cake That's Part Breakfast, Part Dessert, and All Delicious

Let me walk you through how I make it and share a few little tweaks to make it your own.



OVEN
350°F

TIME
15 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

You'll Need (Serves 9 | Prep Time: 15 minutes |
Cook Time: 35 minutes)

For the Topping: 1/4 cup granulated sugar 1/2
teaspoon ground cinnamon How I Make Peach Coffee
Cake (:

DIRECTIONS

1. Step-by-: Step)
2. Preheat and : Prep
3. I start by preheating the oven to 350°F (175°C) and greasing a 9x9-inch baking pan. A light dusting of flour helps prevent sticking, or you can line it with parchment for easy lifting.
4. Cream the : Butter and Sugar
5. In a large mixing bowl, I cream together the softened butter and sugar until the mixture is pale and fluffy. This takes about 2-3 minutes with a hand mixer, and it's the foundation for that tender cake texture.
6. Add the : Eggs and Vanilla
7. I beat in the eggs one at a time, making sure each is fully incorporated before adding the next. Then I stir in the vanilla extract. At this point, the batter starts to look silky and smooth.
8. Combine the : Dry Ingredients
9. In a separate bowl, I whisk together the flour, baking powder, baking soda, and salt. This step helps keep the leavening evenly distributed, which means an evenly risen cake.
10. Mix : It All Together
11. I gradually add the dry ingredients to the wet mixture, alternating with sour cream. I start and end with the flour, mixing just until everything comes together. No overmixing here-the goal is soft and light.
12. Fold in the : Peaches
13. Now I gently fold in the diced peaches. If I'm using canned peaches, I make sure they're well-drained and patted dry. Frozen peaches should be thawed and

blotted to avoid adding extra moisture.

14. Then I spread the batter into the prepared pan, smoothing the top.
15. Add the : Cinnamon Sugar Topping
16. In a small bowl, I stir together the cinnamon and sugar, then sprinkle it evenly over the top of the batter. This simple topping adds a sweet crunch that takes this cake to the next level.
17. Bake : Until Golden
18. I bake the cake for 30-35 minutes, or until a toothpick inserted into the center comes out clean. The top should be lightly golden, and the edges just starting to pull away from the pan.
19. Cool and : Serve
20. After baking, I let the cake cool in the pan for about 10 minutes before slicing. It's amazing warm, but just as good at room temp.

SWAPS & NOTES

: soft, sweet, gently spiced, and full of real fruit.

It's the kind of cake that feels like a treat but comes together quickly with ingredients you probably already have on hand.

Whether you're making it for brunch, dessert, or a little afternoon pick-me-up, it's one of those reliable, cozy bakes you'll want to make again and again.

And if you put your own twist on it-extra spices, added nuts, maybe a lemon glaze-I'd love to hear how it turns out.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-peach-coffee-cake-thats-part-breakfast-part-dessert-and-all-delicious/>