

Peach Cobbler Bundt Cake A Sweet Twist on a Classic Southern Favorite

? Peach Cobbler Bundt Cake



OVEN
350°F

TIME
30 min

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INGREDIENTS

? Peach Cobbler Filling:

2 cups diced fresh or canned peaches

... cup brown sugar

1 tsp ground cinnamon

$\frac{1}{8}$ tsp ground nutmeg

1 tbsp lemon juice

1 tbsp cornstarch + 1 tbsp water

? Cake Batter:

1 cup unsalted butter, softened

2 cups granulated sugar

4 large eggs

1 tbsp vanilla extract

$\frac{1}{2}$ cup sour cream

3 cups all-purpose flour

1 tbsp baking powder

$\frac{1}{2}$ tsp salt

1 cup whole milk

? Crumble Topping:

$\frac{1}{2}$ cup crushed vanilla wafers or graham crackers

2 tbsp melted butter

1 tbsp brown sugar

? Vanilla Glaze:

1 cup powdered sugar

2 tbsp milk

1 tsp vanilla extract

DIRECTIONS

1. Make the Peach Cobbler Filling: In a saucepan, combine peaches, brown sugar, cinnamon, nutmeg, and lemon juice.
2. Mix cornstarch and water in a small bowl and stir into the peach mixture.
3. Cook over medium heat for 5 minutes, until thickened. Set aside to cool.
4. Prepare the Cake Batter: Preheat oven to 350°F (175°C) and grease and flour a bundt pan.
5. In a large bowl, cream butter and sugar until fluffy.
6. Add eggs one at a time, mixing well after each.
7. Stir in vanilla extract and sour cream.
8. In a separate bowl, whisk together flour, baking powder, and salt.
9. Alternate adding the dry ingredients and milk into the batter. Mix until just smooth.
10. Assemble the Cake: Pour half the batter into the prepared bundt pan.
11. Spoon the peach filling evenly on top.
12. Add the remaining batter and smooth the surface.
13. Bake: Bake for 55-65 minutes, or until a toothpick comes out clean.
14. Let cool in the pan for 15 minutes, then turn out onto a wire rack to cool completely.
15. Make the Crumble Topping: Mix crushed cookies, melted butter, and brown sugar until crumbly.
16. Optional: Toast in the oven for 5 minutes at 350°F for extra crunch.
17. Make the Vanilla Glaze: Whisk together powdered sugar, milk, and vanilla until smooth and pourable.

18. Glaze & Garnish: Drizzle glaze over the cooled cake.
19. Sprinkle with crumble topping and an extra dash of cinnamon.
20. Serve: Slice and enjoy with whipped cream or vanilla ice cream for the ultimate treat!

SWAPS & NOTES

Peaches: Use canned peaches (drained) for convenience or frozen peaches thawed completely.

Crumble: Sub in crushed gingersnaps or oat cookies for a different twist.

Dairy-Free: Use plant-based butter, almond milk, and vegan sour cream if needed.

Make the Peach Cobbler Filling In a saucepan, combine peaches , brown sugar , cinnamon , nutmeg , and lemon juice .

TIPS FOR SUCCESS

Cool the peach filling before adding to the batter to prevent soggy pockets.

Grease the bundt pan well , especially in the crevices-use both butter and flour.

Let the cake cool completely before glazing to avoid runny icing. ?

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

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