

Juicy Peach Raspberry Cake: A Perfect Summer Loaf

There's something truly magical about baking with fresh fruit, and this



OVEN
350°F

TIME
2-3 min

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INGREDIENTS

1 ½ cups all-purpose flour
1 teaspoon baking powder
¾ teaspoon baking soda
¼ teaspoon salt
½ cup unsalted butter, softened
¾ cup granulated sugar
2 large eggs
1 teaspoon vanilla extract
½ cup sour cream
¼ cup milk
1 cup fresh peaches, peeled and diced
1 cup fresh raspberries
½ cup powdered sugar (for the glaze)
2 tablespoons lemon juice (for the glaze, freshly squeezed is best!)
Fresh raspberries and mint leaves for garnish (optional)

DIRECTIONS

- 1. Prep : Oven and Pan:** Preheat your oven to 350°F (175°C). Take a moment to grease and lightly flour a standard loaf pan. This ensures your beautiful cake won't stick!
- 2. Whisk : Dry Ingredients:** In a medium bowl, whisk together the all-purpose flour, baking powder, baking soda, and salt. Whisking them together helps to distribute the leavening agents evenly. Set this bowl aside for a moment.
- 3. Cream : Butter and Sugar:** In a large mixing bowl, using an electric mixer (or by hand with a whisk and some elbow grease!), beat the softened butter and granulated sugar together until the mixture is light, fluffy, and pale in color. This usually takes about 2-3 minutes.
- 4. Add : Eggs and Vanilla:** Add the eggs to the butter and sugar mixture, one at a time, beating well after each addition to fully incorporate them. Stir in the vanilla extract.
- 5. Incorporate : Wet Ingredients:** Add the sour cream and milk to the butter mixture, mixing on low speed until just combined. Don't overmix here.
- 6. Combine : Wet and Dry:** Gradually add the dry ingredients from step 2 to the wet mixture, mixing on low speed or by hand until just combined. Be careful not to overmix the batter; overmixing can lead to a tough cake. A few small lumps are okay.
- 7. Fold in : Fruit:** Gently fold in the diced peaches and fresh raspberries. Try to distribute them evenly throughout the batter without mashing the fruit too much.

8. Bake the : Cake: Pour the batter into your prepared loaf pan and use a spatula to smooth the top. Bake for 55-60 minutes, or until a wooden skewer or toothpick inserted into the center of the cake comes out clean.
9. Cool : Completely: Allow the cake to cool in the pan on a wire rack for about 10 minutes. This helps it firm up before you attempt to remove it. After 10 minutes, carefully transfer the cake from the pan directly to the wire rack to cool completely. This is important before glazing.
10. Prepare and : Drizzle Glaze: Once the cake is completely cool, whisk together the powdered sugar and lemon juice in a small bowl until you have a smooth, pourable glaze. Drizzle this glaze generously over the cooled cake.
11. Garnish and : Serve: Garnish with extra fresh raspberries and a few mint leaves for a beautiful presentation, if desired. Slice and serve!

SWAPS & NOTES

Fruit Variations: While peaches and raspberries are a dream team, feel free to experiment!

Blueberries, blackberries, or even sliced plums would be delicious.

If using frozen fruit, don't thaw it; toss it with a tablespoon of flour before folding into the batter to prevent it from sinking.

Dairy Alternatives: For a dairy-free option, you can use dairy-free sour cream and milk substitutes .

TIPS FOR SUCCESS

Room Temperature Ingredients: Ensure your butter, eggs, sour cream, and milk are at room temperature.

This helps them emulsify properly, creating a smoother batter and a more even cake texture.

Don't Overmix: This is a golden rule for most cakes!

Overmixing develops gluten, which can lead to a tough, dry cake.

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

Original recipe: <https://chefmaniac.com/juicy-peach-raspberry-cake-a-perfect-summer-loaf/>