

Easy Summer Peach Cake with Glaze: Moist & Delicious

, drained and chopped (reserve juice for glaze)



OVEN
350°F

TIME
2-3 min

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INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, softened (1 stick)
- 1/2 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/2 cup sour cream (full-fat for best results)
- 1 cup canned peaches, drained and chopped (reserve juice for glaze)
- 1/2 cup powdered sugar (confectioners' sugar)
- 2-3 tablespoons peach juice (reserved from canned peaches)

Swaps and Notes:

Peaches: While canned peaches are convenient and moist, you can use 1 cup of fresh peaches, peeled and chopped. If using fresh, you may need to add a tablespoon of milk or water to the glaze if you don't have enough peach juice. For more peach-y goodness, check out my Old Fashioned Peach Cobbler.

Butter: Unsalted butter is preferred to control salt levels. Ensure it's genuinely softened to room temperature for proper creaming.

Eggs & Sour Cream: Room temperature eggs and sour cream blend more smoothly into the batter, ensuring a tender crumb. Full-fat sour cream provides the best moisture and richness.

Flavoring: Pure vanilla extract is classic. A tiny bit of almond extract (1/4 tsp) could enhance the fruit flavor, or a touch of lemon zest if you like a brighter note.

Glaze: Powdered sugar and peach juice create a simple, effective glaze. Adjust juice amount for desired thickness.

DIRECTIONS

1. **Baking this :** Summer Peach Cake is a straightforward process that yields a beautiful and delicious result.
2. **Preheat : Oven & Prep Pan:** Preheat your oven to 350°F (175°C). Grease and flour a standard 10-12 cup Bundt pan generously, ensuring all crevices are coated. This is crucial for easy release.
3. **Combine : Dry Ingredients:** In a medium bowl, whisk together the 1 1/2 cups all-purpose flour, 1 1/2 teaspoons baking powder, 1/2 teaspoon baking soda, and 1/2 teaspoon salt. Set aside.
4. **Cream : Butter & Sugar:** In a large mixing bowl, using an electric mixer, beat the 1/2 cup softened unsalted butter and 1/2 cup granulated sugar together until light and fluffy, about 2-3 minutes.
5. **Add : Eggs & Vanilla:** Add the 2 large eggs one at a time, beating well after each addition until fully incorporated. Stir in the 1 teaspoon vanilla extract. Scrape down the sides of the bowl as needed.
6. **Alternate : Wet & Dry:** Add the dry flour mixture to the butter mixture alternately with the 1/2 cup sour cream, beginning and ending with the flour mixture. Mix on low speed just until combined after each addition. Do not overmix the batter; overmixing can lead to a tough cake.
7. **Fold in : Peaches:** Gently fold in the 1 cup drained and chopped canned peaches until they are evenly distributed throughout the batter.
8. **Pour & : Bake:** Pour the cake batter evenly into the prepared Bundt pan. Smooth the top with a spatula. Bake for 45-50 minutes, or until a wooden toothpick inserted into the center of the cake comes out clean.

9. **Cool :** Cake: Remove the cake from the oven and let it cool in the pan for 10 minutes. This allows it to firm up slightly. Then, carefully invert the cake onto a wire rack to cool completely. The cake must be entirely cool before glazing.
10. **Make :** Glaze: In a small bowl, whisk together the 1/2 cup powdered sugar and 2-3 tablespoons of reserved peach juice (from the canned peaches) until smooth and pourable. Adjust the amount of peach juice to reach your desired consistency.
11. **Drizzle & :** Serve: Once the cake has cooled completely, drizzle the peach glaze generously over the top, allowing it to drip down the sides. Allow the glaze to set slightly (about 15-30 minutes) before slicing and serving.

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