

## The Ultimate Southern Peach Buttermilk Pound Cake: Moist, Flavorful, and Pure Comfort

Southern Peach Buttermilk Pound Cake: Summer Comfort in a Slice



**TIME**  
**5 min**

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**ChefManiac**

### INGREDIENTS

#### Swaps and Notes:

**Peaches:** While fresh is best, you can use frozen peaches (do not thaw) or well-drained canned peaches in a pinch. Toss the frozen or canned peaches with the cornstarch mixture just as you would the fresh ones.

**Buttermilk Substitute:** Don't have buttermilk? You can make a passable substitute by adding 1 tablespoon of white vinegar or lemon juice to a measuring cup, then filling the rest of the way to the 1-cup line with whole milk. Let it sit for 5 minutes before using.

**Flavor Boost:** A half-teaspoon of nutmeg or cinnamon can be added to the flour mixture for a warmer, spiced flavor profile, especially outside of peak summer.

**Glaze:** This cake is excellent plain, but for an extra touch, whisk together 1/2 cups of powdered sugar with 2-3 tablespoons of milk or lemon juice for a simple glaze to drizzle on top after it cools.

### DIRECTIONS

- Step-by-Step Instructions: Prep the Oven and Pan:** Preheat your oven to 325°F (163°C). Thoroughly grease and flour a 10-inch Bundt pan. Tip: Don't skip this. A properly prepped pan is key to a clean release.
- Prep the : Peaches:** In a small bowl, gently toss the diced peaches with the lemon juice and cornstarch. Set this mixture aside. This step prevents the peaches from sinking.
- Cream : Butter and Sugar:** In a large bowl, or the bowl of a stand mixer, cream the softened butter and granulated sugar together on medium speed until the mixture is visibly light and fluffy. This should take about 5 minutes. This creaming incorporates air, giving the cake its lift.
- Add : Eggs and Vanilla:** Add the eggs one at a time, beating well after each addition. Mix in the vanilla extract. Scrape down the sides of the bowl as needed.
- Combine : Dry Ingredients:** In a separate medium bowl, whisk together the flour, baking soda, and salt.
- Alternate : Wet and Dry:** With the mixer on low speed, alternately add the flour mixture and the buttermilk to the butter mixture. Begin and end with the flour mixture (Flour, Buttermilk, Flour, Buttermilk, Flour). Mix only until just combined. Be careful not to overmix, which can lead to a tough cake.
- Fold in : Peaches:** Using a rubber spatula, gently fold in the peach mixture until it is evenly distributed throughout the batter.
- Bake the : Cake:** Pour the batter into the prepared Bundt pan and smooth the top. Bake for 70-80 minutes,

or until a long wooden skewer or toothpick inserted into the thickest part comes out clean.

9. **Cool:** Allow the cake to cool in the pan for 15 minutes. This is the critical cooling period for a pound cake. If you remove it too soon, it may break.
10. **Invert and : Finish:** Invert the cake onto a wire rack to cool completely before slicing and serving.

## SWAPS & NOTES

of buttermilk and studded with sweet, juicy peaches.

It has a nostalgic quality-the kind of dessert you remember from every family reunion, church picnic, or Sunday dinner on the porch.

I'm Jason Griffith, and while I'm a fan of a quick weeknight meal, when it comes to dessert, I believe in classic comfort.

This pound cake recipe is my absolute gold standard.

## TIPS FOR SUCCESS

Room Temperature is Crucial: For the signature light, high-rising, and tender pound cake texture, make sure your butter, eggs, and buttermilk are all at room temperature.

They will emulsify much better, resulting in a smooth, uniform batter.

Don't Overmix the Batter: Once you add the flour, mixing develops gluten.

Mix the flour and buttermilk on the lowest speed until the streaks of flour just disappear.

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

Original recipe: <https://chefmaniac.com/the-ultimate-southern-peach-buttermilk-pound-cake-moist-flavorful-and-pure-comfort/>