

Peach Cake with Cream Is My Favorite Easy Dessert for Summer Gatherings

1 1/2 teaspoons baking powder



OVEN
350°F

TIME
35 to 40 min

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INGREDIENTS

For the cake:

- 2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, softened
- 3/4 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 3/4 cup milk
- 2 to 3 peaches, peeled and sliced

For the cream topping:

- 1 cup heavy whipping cream
- 2 tablespoons powdered sugar
- 1/2 teaspoon vanilla extract

DIRECTIONS

1. Preheat your oven to 350°F and grease an 8x8-inch baking dish or round cake pan.
2. In a medium bowl, whisk together the flour, baking powder, and salt.
3. In a larger bowl, cream the softened butter and granulated sugar until light and fluffy.
4. Beat in the eggs one at a time, then stir in the vanilla extract.
5. Add the dry ingredients to the wet ingredients in batches, alternating with the milk, and mix until just combined.
6. Spread the batter evenly into the prepared pan.
7. Arrange the peach slices over the top, gently pressing some of them slightly into the batter.
8. Bake for 35 to 40 minutes, or until the cake is golden and a toothpick inserted into the center comes out clean.
9. Let the cake cool completely.
10. To make the cream topping, beat the heavy cream, powdered sugar, and vanilla until soft peaks form.
11. Serve slices of cake topped with a generous spoonful of whipped cream.

SWAPS & NOTES

This cake is easy to adapt depending on what you have on hand or the flavor you want.

Fresh peaches are wonderful when in season, but drained canned peaches or thawed frozen peaches work too.

Add a pinch of cinnamon or nutmeg to the batter for a warmer flavor.

A little almond extract can pair beautifully with peaches if you want a bakery-style twist.

TIPS FOR SUCCESS

Use ripe peaches for the best flavor.

You want them sweet and fragrant, but not so soft that they fall apart completely when sliced.

If your peaches are especially juicy, pat them lightly with a paper towel before adding them to the batter so the cake doesn't get too wet on top.

Another helpful tip is not to overmix the batter.

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

Original recipe: <https://chefmaniac.com/peach-cake-with-cream-is-my-favorite-easy-dessert-for-summer-gatherings/>