

Peach-Raspberry Streusel Cake

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Carolyn T's
Cookbook

Servings: 10



STREUSEL:

*1/3 cup all-purpose flour, minus one
tablespoon
1/4 cup sugar
1 teaspoon ground cinnamon
1/4 cup unsalted butter, cold, cut in small
pieces*

CAKE:

*1 1/3 cups flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 1/2 sticks unsalted butter, softened
1 cup sugar
1 1/2 teaspoons vanilla
1/4 teaspoon almond extract
3 large eggs
3/4 pound peaches, ripe, but firm, halved,
pitted, cut in 1/4 inch pieces (approx. 2
cups)
2 cups fresh raspberries
2 1/2 cups vanilla ice cream*

Categories: Desserts

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

*Per Serving (excluding unknown items): 450 Calories;
24g Fat (46.9% calories from fat); 6g Protein; 55g
Carbohydrate; 3g Dietary Fiber; 128mg Cholesterol;
230mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean
Meat; 1/2 Fruit; 4 1/2 Fat; 2 Other Carbohydrates.*

Notes: This can be made with any stone fruit and different berries. Whatever is available in season.

1. Position rack in lower third of oven and preheat to 375. Butter a 9-inch square baking pan, or an oval pan of a similar size. (Make sure there is sufficient room in the dish for all the cake and fruit - you don't want it to overflow in the oven.) Butter the pan.
2. **STREUSEL:** In a food processor combine flour, sugar, cinnamon and salt. Add cold butter and pulse in until the butter pieces resemble small peas. Set aside.
3. **CAKE:** Mix the flour, baking powder and salt together. Beat butter and sugar in a food processor until creamy. Add vanilla and almond extracts. Add eggs, one at a time. Add flour and pulse just to combine. Gently fold in HALF of the fruit and HALF the raspberries into the batter and spread batter into the prepared pan. Distribute the remaining fruit evenly on top.
4. Sprinkle streusel over the fruit and bake until the cake springs back in the center when lightly pressed, about 45-50 minutes. Let cake cool in its pan on a rack. Serve warm with ice cream.