

Foodnity Recipes

Brown Sugar Peach Cake Recipe

15 min Prep time	**30 min** Cook time	**45 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake Batter

- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] 1 cup brown sugar
- [ ] ½ cup unsalted butter, softened
- [ ] 2 large eggs, room temperature
- [ ] ½ cup milk
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp cinnamon
- [ ] ¼ tsp nutmeg

Peach Topping

- [ ] 3 ripe peaches, sliced
- [ ] ¼ cup brown sugar
- [ ] 1 tbsp honey
- [ ] 1 tbsp lemon juice
- [ ] peach mini glaze (optional)

Instructions

1. Preheat the oven to 350°F (175°C) and grease a 9-inch round cake pan; line the bottom with parchment.
2. In a bowl, whisk together flour, baking powder, baking soda, salt, cinnamon, and nutmeg; set aside.
3. Cream butter with brown sugar until light and fluffy, then beat in eggs one at a time, followed by vanilla.
4. Mix dry ingredients into the butter mixture, alternating with milk, until just combined.
5. In a skillet, gently sauté peach slices with ¼ cup brown sugar, honey, and lemon juice until they soften and release a fragrant glaze.
6. Pour half of the batter into the pan, layer the sautéed peaches evenly, then top with the remaining batter.
7. Bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean; if you like a caramelized top, switch to broil for the last 2 minutes.
8. Allow the cake to cool 10 minutes in the pan, then turn onto a wire rack. Serve warm, perhaps with a dollop of whipped cream.

Nutrition per serving

340 kcal	5 g	55 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer extra caramel, sprinkle a tablespoon of brown sugar on top before baking.
- A light drizzle of peach-cinnamon syrup after baking adds extra shine.
- For a dairy-free version, substitute butter with coconut oil and milk with almond milk.