



All Great Meals Begin With
Rulli Bros.
M A R K E T S

Casey's Peach Cake with Bourbon Cream

Ingredients

1 stick unsalted butter at room temperature
1 ½ cups sugar
2 large eggs, at room temperature
1 cup greek yogurt at room temperature
1 tsp pure vanilla extract
2 cups all-purpose flour
1 tsp baking soda
1 tsp baking powder
½ tsp kosher salt
1 tsp ground cinnamon
½ tsp ground nutmeg
3 large ripe peaches, peeled, pitted and sliced
½ cup chopped pecans

Preparation

Preheat the oven to 350 degrees F. Grease a 9-inch-square baking pan.

In large bowl beat the butter and 1 cup of the sugar at medium-high speed, until light and fluffy (about 5 minutes). With the mixer on low, add the eggs one at a time, then yogurt and vanilla, and mix until the batter is smooth.

In a separate bowl, sift together the flour, baking soda, baking powder and salt. With the mixer on low, slowly add the dry ingredients to the batter and mix just until combined. In a small bowl, combine the remaining 1/2 cup sugar, cinnamon and nutmeg.

Spread half of the batter evenly in the pan. Top with half of the peaches, then sprinkle with two-thirds of the sugar mixture. Spread the remaining batter on top, arrange the remaining peaches on top and sprinkle with the remaining sugar mixture and the pecans.

Bake the cake for 45 to 55 minutes, until a toothpick inserted in the center comes out clean. Serve warm or at room temperature.

Bourbon Cream

Ingredients

½ pint heavy whipping cream
¼ cup Bourbon Whiskey
¼ cup powdered sugar

Preparation

Beat heavy whipping cream with Bourbon and powdered sugar until stiff. Add dollop to top of each slice of peach cake. Serve and enjoy!



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