

Recipe from I Will Not Eat Oysters

BASIC PEACH CAKE BUT WITH BOURBON

MAKES 8" CAKE

THE THINGS

PEACHES

4-5 peaches, peeled and cut into 1" pieces
3 tbsp bourbon, optional
2 tbsp sugar

CAKE

10 ½ tbsp (145 g) softened unsalted
butter (1 stick plus 2 ½ tbsp)
2/3 cup (145 g) sugar
2 large eggs
1 ½ tsp vanilla bean paste
2 tbsp milk
1 cup + 2 tbsp (155 g) AP flour
1 tsp baking powder
½ tsp salt

THE WAY

FOR THE PEACHES: Combine the peaches, bourbon, and sugar in a large bowl. Let the peaches sit at room temp for 20 minutes.

FOR THE CAKE: Pre-heat the oven to 350°F with the rack in the lower third of the oven. Prepare an 8" spring form cake pan by buttering and flouring it. Be sure to shake out the excess flour.

In the bowl of an electric mixer with paddle attachment, cream together the butter and sugar on medium speed until light and fluffy, about 3 minutes. Scrape down the sides when needed. Add the eggs and vanilla bean paste. Cream again for another 2-3 minutes until light and fluffy and the mixture resembles whipped cream a bit. Add the milk and mix on low until incorporated.

In a separate bowl, sift together the flour, baking powder and salt. With the mixer running on low speed, add the flour mixture into the bowl one tablespoon at a time. Scrape the sides of the bowl half way through and at the end to be sure everything is incorporated evenly.

Option 1: Fold the peaches with all their juices into the cake batter. Pour the cake batter into the prepared spring form pan.

Option 2: Pour the cake batter into the prepared spring form pan. Top the batter with the peaches and their juices pressing down a bit on the peaches to create one even layer.

Bake for 55-65 minutes until a skewer comes out clean. Cool completely until the cake does not feel warm at all. Remove from the spring form pan, slice and serve with a dusting of powdered sugar.

Recipe from I Will Not Eat Oysters. This recipe cannot be published without the consent of Danielle Oron.