

PEACHES 'N CREAM CRUMB CAKE

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 10 servings

Crumb topping:

¾ cup all-purpose flour
¼ cup packed light brown sugar
¼ cup granulated sugar
1 teaspoon ground cinnamon
6 tablespoons unsalted butter, cold and cubed

Cake:

1 large egg, room temperature
¼ cup unsalted butter, melted and cooled
½ cup milk
3 teaspoon pure vanilla extract
1 ½ cups all-purpose flour
2/3 cup granulated sugar
2 teaspoons baking powder
½ teaspoon salt
2 fresh peaches, peeled and sliced
1 8-ounce package cream cheese, softened to room temperature
¼ cup granulated sugar

Vanilla glaze:

¾ cup confectioners' sugar
2 tablespoons milk or cream
½ teaspoon pure vanilla extract

Directions:

- Adjust the oven rack to the lower third position and preheat oven to 350 degrees F
- Spray an 8 inch or 9 inch springform pan with non-stick spray – springform pan is required
- Crumb topping: combine the flour, brown sugar, granulated sugar, and cinnamon together in a medium bowl
- Cut the butter into the mixture with a pastry blender or mix with hands until it resembles coarse crumbs
- Set in the refrigerator until ready to use – this mixture must be chilled

- Make the cake: in a large bowl using a hand-held mixer, beat the egg and melted butter together on medium speed until combined
- Add the milk and 2 teaspoons vanilla extract and beat on medium speed until thoroughly mixed – set aside
- Whisk the flour, sugar, baking powder, and salt together in a medium bowl until combined
- With the mixer running on low, pour the dry ingredients into the wet ingredients
- Mix until just combined and pour into the prepared baking pan
- In a medium bowl using a hand-held mixer, beat the cream cheese on high speed until smooth
- Add remaining 1 teaspoon of vanilla extract and ¼ cup granulated sugar and beat on medium speed until combined
- Spread over the crumb cake batter
- Layer with sliced peaches
- Top with the crump topping and gently press the topping into the batter
- Bake for 50-55 minutes or until a toothpick inserted in the center of the cake comes out free of cake crumbs
- I covered the cake with aluminum foil after 40 minutes to help avoid the top from browning too much
- Allow to cool in the pan or on a wire rack for at least 15 minutes before glazing
- Make the glaze: whisk the confectioners' sugar, milk, and vanilla together
- Remove the sides of the springform pan and drizzle the glaze over the cake
- The cake will stay fresh covered in the refrigerator for 4 days