

CAROLINA PEACH CAKE

SOURCE: PRUDENTIAL LIFESTYLES COOKING (Sandy Drake, Greensboro NC)

INGREDIENTS:

2 C flour
1 tsp baking soda
1 tsp salt
1 tsp cinnamon
3 eggs, well beaten
1 3/4 C sugar
1 C vegetable oil
2 C sliced fresh peaches (or canned peaches, well drained)
1/2 C chopped pecans or walnuts (optional)
Confectioners' sugar, made into a glaze OR whipped cream

DIRECTIONS:

Preheat oven to 375° F.

Reserve 1/2 C flour for dredging. Combine 1 1/2 C flour, baking soda, salt & cinnamon - mix well & set aside. Combine eggs, sugar & oil - beat till smooth - add flour mixture - beat at low speed till blended (batter will be thick). Dredge peaches & nuts in 1/2 C flour & gently fold into batter. Spoon batter into greased & floured 13x9" pan. Bake 45-50 minutes at 375° F till toothpick comes out clean. Drizzle with confectioners' sugar glaze or serve with dollop of whipped cream.