



PEACHES

The hot summer days and cool nights typically found in Washington give our local peaches rich, deep, complex flavors.

Peaches begin appearing in farmers markets in June and different varieties can be found through September. Look for a wide range of sizes, shapes and colors in peaches as well as other favorite stone fruits including nectarines, plums, apricots and fun combinations like pluots and apriums.

CHOOSING:

Look for peaches that are fragrant and free of obvious bruises. When ripe they should be firm with just a bit of give when squeezed.

STORING:

Keep peaches at room temperature until they are fully ripe. To speed the process, store in a brown paper bag. Once ripe, refrigerate for 2 to 3 days.

PEACH COFFEE CAKE

Adapted from *Good and Cheap* by Leanne Brown



- 6 peaches, cut into 8 slices each
- 1 tsp cinnamon
- ½ lemon, juiced
- 2 cups all-purpose flour
- 2 tsp baking powder
- ½ lb unsalted butter
- 1 ½ cups brown sugar
- ¼ tsp salt
- 2 large eggs
- 1 tsp vanilla

Turn oven on to 350. Lightly butter an 8"x11" pan.

In a large bowl, mix the peach slices, lemon juice and cinnamon, making sure the peaches are well coated in cinnamon.

In a medium bowl, stir the flour with the baking powder, getting rid of lumps.

In another large bowl, beat the butter, brown sugar, and salt with a mixer or wooden spoon until fluffy and lightened in color. Add the vanilla, then the eggs one at a time, mixing completely before adding the next.

Gently incorporate the flour mixture into the butter mixture until it's smooth.

Spread half the batter over the bottom of the pan. The batter will be quite thick, so use moistened fingertips to spread if necessary. Evenly distribute half the peach slices over the top. Spread the remaining batter over the peaches, then top with the rest of the slices. Sprinkle with a tablespoon of sugar.

Bake for 1 hour or until a knife inserted into the center comes out clean.

For more delicious recipes from *Good and Cheap* visit www.leannebrown.com



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