

Buttermilk Peach Morning Cake

Source: As seen on *Woven Beautiful*, Adapted from *Alexandra's Kitchen*

INGREDIENTS:

- ½ cup butter, room temperature
- 1 cup granulated sugar (set aside 1 tablespoon for sprinkling)
- 1 egg, room temperature
- 1 tsp. vanilla (or almond extract)
- 2 cups all-purpose flour (set aside 1/4 cup to toss with the peaches)
- 2 tsp. baking powder
- 1 tsp. kosher salt
- 2 cups fresh peaches, peeled and diced (about 2 large peaches)
- ½ cup buttermilk (or 2 teaspoons of vinegar + the rest regular milk)

DIRECTIONS:

1. Preheat oven to 350°. Using a stand or hand mixer, cream the butter with the sugar until light and fluffy.
2. Add the egg and vanilla (or almond extract) and beat until combined.
3. Toss the peaches with ¼ cup of flour, then whisk together the remaining flour, baking powder and salt.
4. Add half of the flour mixture to the batter, and stir with a spatula to incorporate. Add the buttermilk. Stir. Add remaining flour, and stir until flour is incorporated. Fold in the peaches, being sure not to overmix.
5. Grease an 8- or 9-inch square baking pan (or something similar) with butter. Spread the batter into the pan. *Note: at this point, you could cover the batter with plastic wrap, place in the fridge, and bake in the morning.*
6. Sprinkle the batter with the remaining tablespoon of sugar. Bake for 35 to 45 minutes. Check with a toothpick or cake tester for doneness. Let cool at least 15 minutes before serving. Enjoy!

**Note about buttermilk: If you don't have buttermilk on hand, you can make sour milk by mixing in 2 teaspoons of vinegar with regular milk.*