

## Warm Ginger Peach Cake

Just Peachy | June 2006



*This gourmet dessert is simple and delicious. Stir the simple batter together by hand (it will be thin) and pour it over chunks of fresh peaches. Expect a shallow, custardy cake with a slightly crisp top and buttery flavor.*

- 5 RIPE SMALL TEXAS HILL COUNTRY PEACHES OR 3 RIPE MEDIUM PEACHES, PEELED, HALVED, AND PITTED
- 5 TSP. RAW SUGAR (DEMERARA OR TURBINADO)
- 1/4 CUP ALL-PURPOSE FLOUR
- 1 TSP. BAKING POWDER
- 1 TSP. GROUND GINGER
- 2 EGGS
- 1/2 CUP GRANULATED SUGAR
- 1/2 CUP BUTTER, MELTED
- 1/3–1/2 CUP SLICED ALMONDS, TOASTED

Butter a 9×1<sup>1</sup>/<sub>2</sub>-inch round cake pan; set aside.

If using medium peaches, cut halves in half again. Sprinkle 1/2 teaspoon of raw sugar on the flat side of each peach half, covering the surface; arrange flat side down in the cake pan.

Stir the flour, baking powder, and ginger together; set aside.

In a medium bowl beat the eggs lightly, mix them with the granulated sugar, then stir in the melted butter. Add the dry ingredients; stir until smooth. Pour the batter over the peaches. Top with the toasted almonds. Bake in a 350° oven for 45 minutes (top will be golden and center will spring back when lightly touched). Serve the cake warm or cool. Makes 8 servings.