

Peach Almond Cake

This light and fluffy Peach Almond Cake is packed with fresh fruit and sliced almonds! **Only 15 minutes of prep; and 50 minutes of idle time (baking).** Perfect for breakfast, brunch, or dessert! Serve it dusted with powdered sugar, whipped cream, or plain vanilla ice cream. **It can be easily adjusted to be gluten-free and dairy-free!**



Why you'll love peach almond cake

- **Light, healthier cake.** I love that it's not overloaded with unnecessary calories. There is no frosting, no cake layers. I used only 4 oz of butter ($\frac{1}{2}$ cup) + 1 cup of Greek yogurt (kefir works great, too!). As you can see, most of the butter here is replaced with Greek yogurt compared to other similar cake recipes. And the cake is packed with fruit (3 pears!) and fiber-rich nuts ($\frac{1}{2}$ cup of sliced almonds!).
- **Quick and easy.** It takes only 15 minutes to prepare everything and then you just bake the peach almond cake for 50 minutes (idle time you can spend doing something fun!).
- **So much flavor.** I used 3 sweet peaches with a firm texture. I peeled them, chopped up one peach, and mixed it in with the cake batter. I added the remaining 2 peaches (thinly sliced) on top of the cake in a circular pattern. Peaches add the most amazing flavor to any dessert - try it for yourself, and you'll see what I mean.
- **Flexible recipe.** I tested this recipe with gluten-free flour and it works great! More on that below. You can also easily adjust it to make it dairy-free.

The ingredients

- **Flour.** Use regular all-purpose flour or cake flour. You can also use gluten-free flour - this cake has been tested with Bob's Red Mill Gluten-Free 1-to-1 Baking Flour and King Arthur gluten-free measure-for-measure flour.
- **Baking powder.** Make sure it's fresh so that the cake rises.
- **Butter.** I used melted salted butter and did not add any extra salt. Melt it gently and briefly in the microwave oven.
- **Sugar.** Use regular granulated white sugar.
- **The egg** adds texture.
- **Vanilla.** Real vanilla extract or imitation vanilla.
- **Greek yogurt** adds a tang and moist texture to the cake. I have also made this cake with plain Kefir. I almost prefer using Kefir!
- **Fresh peaches.** Choose ripe sweet peaches with a firm texture. They hold up better during the baking process. I used 3 medium peaches, peeled and cored. I chopped one pear and mixed it with the cake batter. I thinly sliced 2 other pears and added them on top of the cake.
- **Sliced almonds.** I used ½ cup of sliced almonds. Slivered ones will work, too.