

Add A Taste Of The Orchard To A Classic Favorite California Cling Peach Pound Cake

(NAPSA)—Your friends and family can take comfort in a classic favorite with an added taste of the orchard—pound cake—but with a flavorful twist: California Cling Peaches. Developed by the pastry chef for the California Cling Peach Board, this recipe adds one of America’s favorite fruits to a rich pound cake using ingredients found in most pantries.

Harvested at the peak of ripeness and canned within 24 hours, California Cling Peaches maintain their fresh flavor and add year-round, summertime goodness to recipes.

Great for entertaining or to satisfy a “comfort food” craving, this recipe uses simple ingredients to create an elegant presentation without the fuss. Served for breakfast or dessert, the California Cling Peach Pound Cake is sure to be a favorite treat among family members and guests and can be served as a flavorful treat any time of day.

For more information on California Cling Peaches and quick and easy recipes, visit www.calclingpeach.com.

CALIFORNIA CLING PEACH POUND CAKE

Makes 3 loaf cakes,
8 servings each

- 1 15-ounce can sliced California Cling Peaches, in light syrup
- 10 ounces (2½ sticks) unsalted butter, softened
- 1½ cups sugar
- 5 large eggs
- 2 teaspoons vanilla extract
- ¼ cup plain yogurt or sour cream
- 2½ cups all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon salt



Pound cake becomes a delightful dessert when combined with canned California Cling Peaches.

Preheat oven to 325 degrees. Coat three 8x4-inch loaf pans with cooking spray.

Drain liquid from peaches; dice the peach slices. Set aside.

In a large bowl or electric mixer, beat the butter until light and fluffy. Slowly add the sugar and beat until soft and creamy. Add the eggs slowly, one at a time, until combined. Add vanilla extract and plain yogurt; beat until smooth.

In a separate bowl, stir together the flour, baking powder and salt.

Slowly add the flour mixture to the butter mixture until combined. Do not overmix. Stir in the diced peaches and mix until smooth.

Pour pound cake batter into prepared pans. Bake approximately one hour until done. Cakes will be golden on top and a toothpick inserted in the center emerges clean.

Cool pound cakes in loaf pans for 30 minutes. Remove from pans; when completely cool, cover with plastic wrap. The pound cakes can be stored in the freezer (wrapped tightly) if not used within two days to maintain their fresh taste and moist texture.