

Peach Cake

4 lbs *peaches*
75g *sugar*
20ml *lemon juice*
75ml *peach schnapps*
30ml *Amaretto*
5ml *vanilla extract*

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200g *flour*
5g *salt*
5g *baking powder*
2 *eggs*
160g *sugar (white & brown)*
120g *melted butter*
60g *plain yoghurt*
60ml *milk*

Preheat oven to 425°F (220°C).

Wash and core peaches. Cut two or three peaches into slices and set aside for top of the cake. Dice remaining peaches and set aside for filling.

Add one third of the sugar, half the lemon juice and half the peach schnapps to each batch of peaches.

Cover a cookie sheet with aluminum foil and coat with vegetable oil. Evenly spread diced peaches onto cookie sheet and bake until juices start to caramelize, but peaches haven't turned black yet. About 35 minutes. Remove from oven and let

cool for 10 minutes. Add vanilla extract and Amaretto.

Reduce oven temperature to 350°F (175°C).

Combine ingredients for batter and whisk until smooth. Pour half the batter into a greased 10" spring form. Cover with pre-baked diced peaches. Add rest of the batter. Arrange sliced peaches on top of cake. Sprinkle remaining sugar on top.

Bake until cake has fully set. Depending on the amount of moisture in the peaches, this can take up to two hours. After the first hour, check by inserting a wooden skewer into center of cake and making sure it can be removed cleanly.

Let rest for two to three hours before serving.

Serve with whipped cream.