

Peach Pudding Cake from Hyde Park Bar & Grill (Austin, TX)

*Carolyn T's
Cookbook*

Servings: 12

Author: Wom Kim at Hyde Park Bar & Grill, Austin, TX

Source: Bon Appetit, August, 2007.



Notes: If the fruit is very sweet, reduce the amount of sugar added, by about 2-3 tablespoons.

1. Preheat oven to 350. Spray an 9x13-inch glass dish with vegetable oil spray and set aside.
2. In a bowl whisk the flour (both quantities), baking powder, salt and soda.
3. In an electric mixer beat butter until smooth. Gradually beat in sugar. Add vanilla, then eggs one at a time, incorporating both well. Using low speed, add flour mixture, alternating with the buttermilk in three additions each, beating well between each addition.
4. Transfer batter to baking pan/dish, spreading evenly. Arrange peach or nectarine slices over batter, overlapping slightly as needed. Spray a sheet of aluminum foil with vegetable oil spray; cover cake with foil, spray side down and seal edges.
5. Bake for 45 minutes, then remove foil covering. Return to oven and continue baking until top is golden brown, edges are crusty, AND a cake tester inserted into the center comes out clean, about 40 more minutes. Cool for one hour, then serve with whipped cream.

4 cups sliced peaches, peeled, or nectarines

CAKE BATTER:

1 3/4 cups all-purpose flour

2 tablespoons all-purpose flour

2 1/4 teaspoons baking powder

3/4 teaspoon kosher salt

1/2 teaspoon baking soda

1 1/2 sticks unsalted butter

1 3/4 cups sugar, or less

2 tablespoons vanilla extract

2 large eggs

3/4 cup buttermilk

Sweetened whipped cream for garnish

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

Per Serving (excluding unknown items): 335 Calories; 13g Fat (33.8% calories from fat); 4g Protein; 52g Carbohydrate; 2g Dietary Fiber; 67mg Cholesterol; 291mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 2 Other Carbohydrates.

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