

## Peach Pound Cake-Alan Winfield

Butter to grease a pan

Flour to dust a pan

3 medium, ripe, red-hued peaches (about 1 pound), pitted

1 T fresh lemon juice

2 sticks unsalted butter, melted & cooled to room temperature

3 eggs plus 1 egg yolk, beaten

1 ½ t vanilla extract

1 C confectioners' sugar, plus more as needed

2 1/2 C flour

1 1/2 C sugar

2 1/2 t baking powder

1/4 t salt

Lightly butter & flour a 9-by-5-inch loaf pan, & set aside.

Dice 1 peach into 1/3" pieces. Pat them dry & set **diced peaches** aside in a small bowl.

Add the remaining 2 peaches & lemon juice to a food processor, & blend on high until completely puréed. Remove 1 cup of the purée & transfer to a small mixing bowl along with the butter, eggs, & vanilla. Whisk to combine & set **peach mixture** aside.

Scrape down the sides of the food processor, & make the icing in the processor using the puréed peaches still remaining. Add 1 C of the confectioners' sugar to the peach purée, & blend on high until combined. The icing should be thick, but thin enough to drizzle. Add more confectioners' sugar to thicken or water to thin, as needed. Cover & set **icing** aside in a small bowl.

Heat oven to 325F. In a large mixing bowl, add the flour, sugar, baking powder, & salt & whisk to combine. Pour in the **peach mixture**, whisk well, & then fold in the **diced peaches**.

Pour the batter in the loaf pan, spread evenly to the edges, & bake until crusty & golden brown on the top & a toothpick inserted into the center comes out clean, ~75 minutes. Allow to cool for 10 minutes before transferring cake onto a wire rack.

Stir the **icing** a final time & spread it on top of the warm cake, allowing the extra icing to drip down the sides. Cool the cake to room temperature. Slice and serve, or wrap tightly with plastic wrap and store on the counter for up to 3 days.