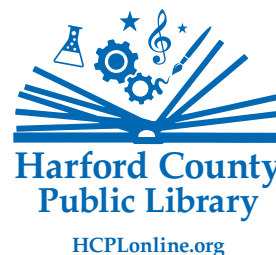




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## BALTIMORE PEACH CAKE

**SERVES 8-10**

This peach cake is the thing that memories are made from. Every Baltimore neighborhood bakery had their signature peach cake recipe, and customers were fiercely loyal to their favorites. My grandmom made a fine peach cake, but I could not find her recipe after she passed. After searching for many years, I came up with a version I think Grandma Gertie would be pleased with.

I futzed with an old recipe from the *Baltimore Sun* and here is the resulting butter-enriched dough that holds and envelops the ripe summer peaches. This recipe calls for an optional addition of food coloring to the glaze. This is a nod to the bakeries of yesteryear that added a bright red sheen to their peach cakes. For a “natural” non-chemical red color, add a pinch of beet root powder to the glaze.

### INGREDIENTS

- 3 ½ cups flour
- ½ cup sugar
- 1 tsp salt
- 2 packages dried yeast
- 6 tbsp softened butter
- 1 cup warm water (120-130°F)
- 2 eggs

#### **For the topping:**

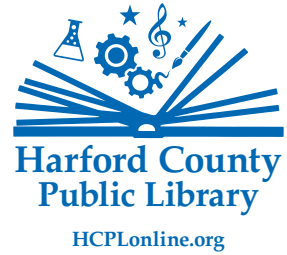
- 4-6 cups fresh, peeled, sliced peaches
- 1/2 cup sugar
- 1 teaspoon cinnamon
- 1 cup apricot jam
- 2 drops red food coloring (optional)

### DIRECTIONS

- 1** | In a large mixing bowl, thoroughly mix 1 cup flour, sugar, salt, and the undissolved yeast. Beat in the butter and slowly add the very warm water. You can mix this dough in a mixer using a dough hook, but I prefer to mix the dough in a bowl with a sturdy wooden spoon for about 5 minutes.
- 2** | Add the eggs and 1 cup flour, just enough to make a thick, but not stiff, batter. Vigorously stir the dough batter for another 5 minutes while gradually adding the remaining flour.
- 3** | Spread the batter into a greased 13 x 9 x 2 inch baking pan. Arrange the peaches evenly on top of the batter. Sprinkle with the combined cinnamon and sugar. Cover the pan with a tea towel and let rise for about 1 hour or until doubled in bulk. **(cont.)**



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## *BALTIMORE PEACH CAKE (CONT.)*

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- 4** | Preheat oven to 375°F.
- 5** | After the dough has completed its rise, bake for about 25 to 35 minutes or until done.
- 6** | Remove the pan from the oven and let sit for about 15 minutes. Heat the apricot jam over low heat and add the food coloring (if using). Gently brush the glaze on the warm peaches.