

Fresh Peach Cake

½ c butter

1.5 c firmly packed brown sugar

1 egg

2 c flour

1 tea soda

1 c buttermilk

4 peaches, peeled and diced

¼ c sugar

1 tea cinnamon

Cream butter and brown sugar until light and fluffy. Beat in egg (I added a smidge of vanilla). Sift flour and baking soda together. Add flour mixture alternately with butter milk to creamed butter/sugar mixture, beating after each addition. Gently hand fold in peaches. Pour into greased 9 x 13 pan. Top with sugar/cinnamon mixture (makes crunchy top). Bake at 350 degrees for 30 to 35 minutes. (I don't think is quite long enough . . . be sure to test b4 you remove from oven)

Great when warm served with ice cream or whipped cream.