



# PEACH PECAN CAKE

*The Perfect Summer Dessert!*

SERVINGS: 8

PREPPING TIME: 25 MIN

COOKING TIME: 40 MIN

## INGREDIENTS

200 grams Large Eggs  
450 grams Light Brown Sugar  
424 grams Blended Oil  
360 grams All Purpose Flour  
1/2 tsp Cinnamon  
1/4 tsp Nutmeg  
1 TBS Vanilla  
1 1/4 tsp Baking Soda  
3/4 tsp Salt  
900 grams Diced Peaches  
175 grams Chopped Pecans

## DIRECTIONS

1. Combine your eggs, sugar and oil in a mixer with a paddle attachment
2. Combine all dry ingredients together and add to wet ingredients and mix on low speed.
3. Add peaches and pecans to the mixture and allow to mix on low until fully incorporated
4. Spray and line mini loaf pans with pan spray and parchment paper for easy removal
5. Fill each mini loaf a little less than 3/4 the way up the loaf pan
6. Top batter with Streusel (see Recipe on page 2)
7. Bake at 350F for approx 40 minutes or until a toothpick comes out clean, and cake bounces back when touched
8. Allow to cool completely top with vanilla ice cream and fresh peaches and enjoy!
- 9.

## NOTES

This recipe can be made in a coffee cake pan, bundt pan, cake pan or even muffins! Be mindful that your bake time will change slightly depending on the size you choose.



# OATMEAL STREUSEL

*The Perfect crumb topping!*

SERVINGS: 8

PREPPING TIME: 15 MIN

COOKING TIME: 30 MIN

## INGREDIENTS

300 grams Butter  
340 grams Light Brown Sugar  
300 grams All Purpose Flour  
320 grams Oats  
5 grams Salt  
1/2 tsp Baking Powder  
1/2 tsp Baking Soda  
1/2 tsp Cinnamon

## DIRECTIONS

1. Combine all ingredients on a mixer with a paddle attachment
2. Mix on low speed until crumbly
3. Top cakes with a generous amount of streusel
4. Store any extra streusel in the refrigerator up to 5 days
- 5.

## NOTES

Streusel topping can be used to top muffins, coffee cakes, or even pies!