

Salt and Serenity

Peach Praline Coffee Cake

Recipe adapted from Carrie Vaslos of Serious Eats

Serves 10-12

For Praline Topping:

3/4 cup brown sugar

2/3 cup all-purpose flour

1/3-cup whole-wheat flour

1/2 cup quick cook (not instant) oats

1-teaspoon kosher salt

6 ounces cold unsalted butter, cut into 1/4-inch pieces

1 1/2 cups roughly chopped pecans

For Cake:

4 large ripe peaches

2 cups all purpose flour

2 teaspoons baking powder

1/2 teaspoon baking soda

1/4 teaspoon salt

1/4 teaspoon cinnamon

3 ounces unsalted butter, at room temperature

2/3 cup sugar

2 eggs

1 teaspoon vanilla extract

1/2 cup buttermilk

1. Bring a medium sized pot of water to a boil. Cut a small "X" in the bottom of each peach. Place peaches in boiling water for about 1-2 minutes, until the peel starts to slip away from the flesh. Let peaches cool slightly. Peel peaches. Cut in half to remove pit. Dice peach halves into 1/2 inch pieces. Measure out 2 cups of diced peaches. Set aside. Eat the rest if any extra!
2. Preheat oven to 350° F. Butter the bottom and sides of a 10 inch springform cake pan. Wrap outside of springform in foil and set aside on a baking sheet.
3. **Make topping:** In a medium bowl, mix together brown sugar, all-purpose and whole-wheat flours, oats and salt. Using your fingers, rub butter into sugar mixture until topping has the texture of wet sand. Stir in pecans until evenly distributed. Cover topping with plastic wrap and let chill in

refrigerator until needed.

4. **Make Cake:** In a medium bowl, combine flour, baking powder, baking soda, salt, and cinnamon. Set aside.
5. In a large bowl, cream together butter and sugar with an electric mixer until light and fluffy, about 3 minutes.
6. Beat in eggs, one at a time. Beat in vanilla extract.
7. Beat in one third of the flour mixture followed by one half the buttermilk. Repeat until all ingredients are incorporated. Gently stir in peaches.
8. Pour batter into prepared pan. Top batter evenly with pecan crumb topping. Bake until crumbs are dark brown and a cake tester comes out clean, about 50 minutes.