

Salt and Serenity

Summer Peach Streusel Cake

Serves 8-10

Adapted from Cook's Illustrated recipe for Summer Peach Cake (July 2011 issue)

Peaches

2 pounds ripe peaches (about 8 medium peaches)
2 teaspoons lemon juice
2 Tablespoons granulated sugar

Streusel Topping

1 cup regular large flake rolled oats
1/2 cup lightly packed brown sugar
1/2 cup chopped pecans, toasted
1/4 cup all-purpose flour
1/4 cup maple syrup
2 teaspoons cinnamon
1/2 cup cold butter, cut into 1/2 inch cubes

Cake

1/3 cup panko bread crumbs, crushed
1 cup (5 ounces) all-purpose flour
1 1/4 teaspoons baking powder
3/4 teaspoon kosher salt
1/2 cup packed (3 1/2 ounces) light brown sugar
2 large eggs
8 Tablespoons (4 ounces) unsalted butter, melted and cooled
1/4 cup full fat (14%) sour cream
1 1/2 teaspoons vanilla extract
1/8 teaspoon almond extract

1. Adjust oven rack to middle position and heat oven to 425°F. Line rimmed baking sheet with aluminum foil and spray with vegetable oil spray.
2. Pit peaches and cut into 1/2 inch thick wedges. No need to peel peaches. Cut wedges crosswise into thirds. Place peaches in bowl and toss with 2 teaspoons lemon juice and 2 Tablespoons granulated sugar. Spread peach chunks in single layer on prepared sheet and bake until exuded juices begin to thicken and caramelize at edges of sheet, 20 to 25 minutes. Transfer sheet to wire rack and let peaches cool to room temperature, about 30 minutes. Reduce oven temperature to 350°F.
3. Place panko breadcrumbs in a zip-loc plastic bag and use a rolling pin to crush them.

4. Prepare streusel topping: In bowl, combine oats, brown sugar, pecans, flour, maple syrup and cinnamon. Using your fingers or a fork, cut in cold butter until crumbly. Set aside in fridge.
5. Spray 8-inch springform pan with vegetable oil spray. Whisk flour, baking powder, and salt together in bowl. Whisk brown sugar, $\frac{1}{3}$ cup granulated sugar, and eggs together in second bowl until thick and homogeneous, about 45 seconds. Slowly whisk in butter until combined. Add sour cream, vanilla, and $\frac{1}{4}$ teaspoon almond extract; whisk until combined. Add flour mixture and whisk until just combined.
6. Transfer half of batter to prepared pan; using offset spatula, spread batter evenly to pan edges and smooth surface. Sprinkle crushed breadcrumbs evenly over cooled peach chunks and gently toss to coat. Arrange peach chunks on batter in even layer, gently pressing peaches into batter. Gently spread remaining batter over peach chunks and smooth top.
7. Remove streusel topping from fridge. Using your hands, take about a tablespoon sized amount of topping and squeeze it into a clump. Gently drop clump on top of the batter. Repeat until all the topping has been clumped and dropped. Place springform pan on rimmed baking sheet, in case it leaks during baking.
8. Bake until center of cake is set and toothpick inserted in center comes out clean, 45 to 55 minutes. You may need to tent cake with foil after 45 minutes if topping is getting too brown. Transfer pan to wire rack; cool 5 minutes. Run paring knife around sides of cake to loosen. Remove cake from pan and let cool completely, 2 to 3 hours. Cut into wedges and serve.