



PEACH KUCHEN

PREP: 20 min COOK: 45 min
TOTAL: 1 hr 5 min SERVES: 6

1 1/2 cups flour
1/2 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon cinnamon
1/4 teaspoon nutmeg
1/2 cup unsalted butter, cold
1 large egg
1/3 cup milk
3 large peaches, pitted

TOPPING

1/3 cup brown sugar
1 tablespoon unsalted butter
1 tablespoon lemon juice

1. Preheat oven to 350 degrees. Grease a cast iron skillet; set aside. Halve the peaches and slice thickly; set aside.
2. Combine first six ingredients in a mixing bowl. Cube the butter and cut into the flour mixture using a pastry cutter until the mixture resembles coarse crumbs.
3. Make a well in the flour mixture. Whisk the egg and milk and pour into the well. Stir into a thick and clumpy batter.
4. Spread the batter into the skillet, arrange the peach slices on top and place the skillet in the fridge while preparing the topping.
5. Combine the brown sugar, butter and lemon juice for the topping in a small saucepan. Bring to a boil over medium heat. Boil for 1 minute; remove from heat.
6. Remove skillet from the fridge and drizzle the topping over the peaches; sprinkle with Turbinado sugar. Bake for 35 to 40 minutes or until a toothpick inserted in the center comes out clean. Sprinkle with cinnamon and serve.