

## Peach Blueberry Cake

Recipe by Julie Clark from the website  
"Tastes of Lizzy T"

Prep Time: 10 minutes  
Cook Time: 40 minutes  
Total Time: 50 minutes

Servings: 8

### **Ingredients**

1/2 cup salted butter softened to room temperature  
1 1/4 cup granulated sugar divided  
2 large eggs  
1 teaspoon vanilla extract  
1 1/3 cup all-purpose flour  
1 1/4 teaspoons baking powder  
1/4 teaspoons salt  
1/2 cup full-fat sour cream  
1 cup blueberries  
1 cup diced fresh peaches 1-2 peaches

### **Instructions**

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1. Preheat oven to 350°F. Spray a 9-inch round cake pan (or springform pan) with cooking spray and set aside. If you'd like to completely remove the whole cake from the pan to serve, line the cake pan with parchment paper before adding the cake batter.)
2. In the bowl of a stand mixer (or with a large bowl and hand mixer), whip together the butter and **1 cup** of the sugar (the other 1/4 will go on top) until pale and fluffy, about five minutes. **1/2 cup salted butter , 1 cup granulated sugar**
3. Add the eggs, one at a time, and beat well after each addition. Beat in the vanilla. **2 large eggs, 1 teaspoon vanilla extract**
4. In a small bowl, whisk together the flour, baking powder and salt. Gradually add the flour mixture to butter mixture alternately with sour cream, beginning and ending with flour mixture, mixing just until combined after each addition. **1 1/3 cup all-purpose flour , 1 1/4 teaspoons baking powder, 1/4 teaspoons salt, 1/2 cup full-fat sour cream**
5. Gently fold in the fresh blueberries and peaches to the cake batter using a rubber spatula. Spread the batter in the prepared baking pan. Sprinkle the remaining 1/4 cup of sugar evenly over the top of the cake batter. **1 cup blueberries, 1 cup diced fresh peaches, 1/4 cup sugar**
6. Bake 35-40 minutes, until the top is crackly and lightly browned and the center still jiggles just a bit. A toothpick inserted in the center will have moist crumbs.
7. Let the cake cool completely in the pan and then serve.

**Notes** - If you use a smaller pan, it may take longer to bake! Also, using low fat/fat free sour cream or yogurt may require a longer baking time.

**Storage Instructions:**

- **At Room Temperature:** If you plan to eat the cake within 1-2 days, you can store it at room temperature. Cover the cake tightly with plastic wrap or store it in an airtight container to keep it moist and prevent it from drying out.
- **In the Refrigerator:** For longer storage, place the cake in an airtight container and refrigerate it. The cake will stay fresh for up to 5 days in the refrigerator.