

Peach Buckle
The Beaufort House Inn
61 N Liberty Street, Asheville, NC 28801 828-254-8334

Serves 6-8 (1 cup ramekins)

Cake Layer:

1 ½ cups sugar

½ cup butter

2 ¼ cups all-purpose flour

1 tbs baking powder

¾ tsp salt

3 eggs

¾ cup buttermilk

1 tbs vanilla extract

Combine sugar and butter in the bowl of standard mixer. Beat with paddle attachment until light and fluffy. Add eggs one at a time, beating after each addition. Sift together dry ingredients and add alternately with buttermilk and vanilla.

Brown Sugar Topping:

½ cups packed light brown sugar

¾ cups all-purpose flour

2 tbs cold butter

Mix all together, mashing with a fork, until the butter is all incorporated into bits smaller than a pea. Refrigerate.

Peach Filling:

(Other fruit may be substituted for fresh peaches)

4 cups peaches cut into ½ inch chunks

Sugar to taste (optional)

1 tbs cornstarch with small amount of water (slurry: thickening agent)

In medium sauce pan, combine 4 cups of peaches with sugar, if desired. Let the fruit macerate for up to 15 minutes so that some of the natural juices start to release. Cook peaches in same sauce pan, cook peaches over low heat until soften but not mushy ☺ Add slurry slowly and stir to thicken slightly...simmer for 10 minutes to ensure cornstarch is cooked off.

To Assemble:

Fill six/eight 8 oz ramekins less than half full with peach mixture. Top with equal portion of cake batter. Sprinkle each buckle with 2 tbs of brown sugar topping. Bake ramekins at 400' until cake batter is golden brown and set – about 15 to 20 minutes. Serve with dollop of whipped cream or ice cream.