

## GUASTELLO'S VILLAGE MARKET

# Peach Buckle

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Serves 8

### Ingredients

1/2 cup 1 stick unsalted butter  
3 peaches pitted and thinly sliced (about a pound)  
2 Tbsp granulated sugar  
1 cup all-purpose flour  
2 tsp baking powder  
1/4 tsp salt  
1 cup brown sugar packed  
1 large egg  
3/4 cup buttermilk  
1 tsp almond extract

whipped sour cream topping

1/4 cup sour cream  
1/4 cup heavy cream  
1 tsp powdered sugar

### Instructions:

Preheat oven to 350F.

Melt the butter in a 10-inch cast iron skillet.

Put the peaches in a bowl and sprinkle them with the granulated sugar. Let sit.

In your main mixing bowl, whisk together the flour, baking powder, salt and brown sugar. Try to get out any large lumps in the sugar.

Whisk the egg and buttermilk together and add it to the bowl, along with the melted butter and extract. Whisk to combine, but don't over beat.

Pour the batter into the skillet, and then top with the peach slices (along with any juices.) You can sprinkle the top with raw or sanding sugar if you like.

Bake in the center of the oven for about 50 minutes until golden and set. Cover loosely with foil toward the end of cooking if the top seems to be browning too quickly. You can do a toothpick test if you like, but keep in mind that a buckle, like a brownie, is best when moist inside and not over baked.

Serve warm with topping of your choice.

## **GUASTELLO'S VILLAGE MARKET**

To make the whipped sour cream topping, whip the sour cream, heavy cream, and sugar until it holds soft peaks.

Make this peach buckle your own ~

Use apricots or any other stone fruit...plums are amazing. Berries, too.

Change out the flour for a gluten free mix, or try some whole grain wheat or buckwheat blended in.

Add sliced almonds to the top before baking.

Change out the flavoring to vanilla.

Bake this in a regular 9-inch square or round pan.

***Credit: [theviewfromgreatisland.com](http://theviewfromgreatisland.com)***