

## GUASTELLO'S VILLAGE MARKET

# Tennessee Peach Pudding

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Serves 8

### Ingredients

1 cup all-purpose flour  
1/2 cup sugar  
2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon optional  
1/2 cup 2% milk  
3 cups sliced peeled fresh or frozen peaches  
1/2 cup pecans chopped

### topping:

1-1/2 cups water  
1/2 cup sugar  
1/2 cup packed brown sugar  
1 tablespoon butter  
1/4 teaspoon ground nutmeg  
Vanilla ice cream optional

### Instructions:

Preheat oven to 400°.

Combine flour, sugar, baking powder, salt and, if desired, cinnamon. Stir in milk just until combined; fold in peaches.

Spread into a greased 8-in. square baking dish.

Sprinkle 1/2 cup of chopped pecans over the peach mixture.

For topping, combine water, sugars, butter and nutmeg in a large saucepan. Bring to a boil, stirring until sugars are dissolved. Pour over peach mixture.

Bake until filling is bubbly and a toothpick inserted in topping comes out clean, 40-50 minutes.

Serve warm or cold, with ice cream if desired.

### Cook's Notes:

Using frozen peaches? Let them thaw completely first. Using them straight away will make the batter watery.

Using canned peaches? Drain them well and reduce the amount of sugar in the batter.

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Let the pudding rest before serving. It's okay to serve it warm, but you'll still need to let it cool for several minutes before serving. The pudding needs a bit of time to set.

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