

**FRESH PEACH PECAN KUCHEN**  
**Dale Swartz**

1 package yellow cake mix  
1 cup sour cream  
1 egg  
10 Tbsp. (1 1/4 sticks) melted butter  
3 cups peaches, sliced 1/4 inch thick  
1/2 cup sugar  
1/2 tsp. cinnamon  
1/2 cup chopped pecans

Beat together cake mix, sour cream, 4 Tbsp. melted butter and the egg with electric mixer at low speed for 1 minute until mixture comes together into a thick dough. Press evenly over the bottom of 9 x 13 inch pan with fingertips. Bake at 350 degrees for 10 minutes.

Mix sugar and cinnamon in small bowl. Remove pan from oven. Arrange peach slices in rows on warm cake. Sprinkle sugar mixture over the peaches. Drizzle remaining melted butter over the sugar mixture. Top with pecans. Return to oven and bake an additional 30 minutes until golden brown. Serve warm.