

PEACH POUND CAKE
Jean Beach

1 cup butter, softened
2 cups sugar
6 eggs
1 tsp. almond extract
1 tsp. vanilla extract
3 cups flour
1/4 tsp. baking soda
1/4 tsp. salt
1/2 cup sour cream
2 cups diced peaches
Confectioners' sugar

In a large mixing bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in extracts.

In another bowl, combine the flour, baking soda and salt. Add to the batter alternately with sour cream. Fold in the peaches.

Pour into a greased and floured 10 inch fluted tube pan. Bake at 350 degrees for 60-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 15 minutes before removing from pan to a wire rack. Cool completely. Dust with confectioners' sugar. Serves 12-16.