Peach Platz

PREP TIME: 20 MIN COOKING TIME: 20 MIN+

This recipe is absolutely delicious and is very versatile, as it can be made with a variety of fruit. Plum, rhubarb, sour cherry, apricot, you can't go wrong!

Ingredients

Cake:

- 4 cups flour
- 1 tsp salt
- 6 tsp baking powder
- 1/2 cup white sugar
- 2 eggs
- 3/4 cup milk
- 1/2 cup softened butter
- fresh sliced or canned peaches

Crumb Topping:

- 1-1/2 cup white sugar
- 1-1/2 cup flour
- 1/2 cup softened butter

Directions

1. Preheat oven to 375F (190C). In a large bowl, sift together flour, salt, baking powder and sugar.
2. Using a fork, rub in butter to the sifted mixture. Make sure it is well incorporated.
3. In a separate bowl, beat together eggs, and milk. Add wet ingredients to dry and mix.
4. Empty mixture on a large, parchment lined cookie sheet and press firmly into sheet to form the base.
5. Top cake with sliced peaches or your preferred choice of fruit.
6. In a bowl rub together sugar, flour and butter from crumb topping. Crumble over top of fruit.
7. Bake at 375F for 20 min. or until topping is ever so slightly golden in colour.

Note: If using canned peaches, drain and blot off any extra juice from the slices before topping cake.