Fresh Peach Pecan Kuchen

Ingredients

Softened butter for greasing the pan
1 package (18.25 ounces) plain yellow cake mix
1 cup sour cream
10 tablespoons (1 1/4 sticks) butter, melted
1 large egg
3 cups ripe fresh peaches, peeled, pitted, and sliced 1/4-inch thick (1 1/2 pounds or from 4 large peaches)
1/2 cup sugar
1/2 teaspoon ground cinnamon
1/2 cup chopped pecans

Directions

Place a rack in the center of the oven and preheat the oven to 350 degrees. Lightly grease a 9x13-inch baking pan with softened butter. Set the pan aside.

Place the cake mix, sour cream, 4 tablespoons melted butter, and the egg in a large mixing bowl. Blend with an electric mixer on low speed just until the mixture comes together into a thick dough, 1 minute. Using your fingertips, press the dough evenly over the bottom of the pan so that it reaches the sides of the pan. Place the pan in the oven. Bake the cake for 10 minutes.

Meanwhile, place the sugar and cinnamon in a small mixing bowl and stir until well combined. Remove the pan from the oven, but leave the oven on.

Arrange the peach slices in rows across the top of the warm cake. Sprinkle the sugar mixture evenly over the peaches. Drizzle the remaining 6 tablespoons melted butter over the sugar mixture. Top with the chopped pecans. Return the pan to the oven and bake the cake until it looks golden brown and a toothpick inserted in the center comes out clean, 30 to 32 minutes. Remove the pan from the oven and place it on a wire rack to cool for 20 minutes.

Slice the warm cake into pieces and, using a metal spatula, remove them from the pan to a serving platter. Serve while still a little warm.

Servings: 20

Source: *The Cake Mix Doctor* (Byrn)