

PEACH KUCHEN

Ingredients

2 cups flour	1 quart canned peaches, sliced and drained (reserve juice)
½ cup sugar	
2 tsp baking powder	⅔ cup flour
¼ tsp salt	⅔ cup sugar
1 egg	6 Tbsp butter, melted
1 cup milk (can use evaporated)	1/2 tsp cinnamon, optional, sprinkle on top
½ cup butter, melted	Whipped cream, optional
1 tsp vanilla extract	
1 tsp almond extract	

Directions

1. In a mixing bowl, add the melted butter, egg, milk, sugar, and vanilla and almond extracts. Mix well. Then add the flour, baking powder, and salt; stir.
2. Spoon the cake batter onto a greased cookie sheet or jelly roll pan. The dough will be thin and thick. Spread smoothly to the edges.
3. Place the sliced peaches evenly on the dough with the cut side down.
4. Spoon some of the juice on the peaches.
5. **Streusel topping:** Mix ⅔ cup of flour, sugar, and 6 Tbsp of butter.
6. Sprinkle the streusel topping over the cake.
7. Optional to sprinkle with cinnamon or add toasted nuts (almonds, pecans, or walnuts) to the topping.
8. Bake at 350 degrees for about 25 minutes. You'll know it's done when it's bubbly and slightly browned along the sides. Don't over bake!
9. When the cake is slightly cooled, pour a drizzle (powdered sugar mixed with milk) over the cake and sprinkle with chopped nuts (optional).
10. Serve with whipped cream or vanilla ice cream.