

Peach Pound Cake

Ingredients:

- 1 cup of butter
- 2 cups of sugar
- 6 eggs
- 1 tsp of almond flavoring
- 1 tsp of vanilla flavoring
- 3 cups of all-purpose flour
- ¼ tsp of baking soda
- ¼ tsp of salt
- ½ cup sour cream
- 3 cups of McLeod's fresh peaches, diced

In a large mixing bowl, cream butter and sugar until light and fluffy. Add eggs one at a time, beat well after each addition. Beat into the mixture almond flavoring and vanilla flavoring. Combine the flour, baking soda, and salt. Add sour cream to the butter alternately. Fold in peaches. Pour into a greased and floured 10- inch fluted tube pan. Bake at 350 degrees for 60-70 minutes or until toothpick inserted near the center comes out clean. Cool for 15 minutes before removing from pan to a wire rack to cool completely. Sprinkle with confectioner sugar, if desired.

Yields 12-16 servings

Recipe Courtesy of McLeod Farms, www.macspride.com.