

2nd PLACE WINNER RECIPE CONTEST
Valerie Puntillo

Peach Streusel Kuchen

Ingredients:

- 1 1/3 cup all purpose flour
- 1/2 cup granulated sugar
- 3/4 tsp baking powder
- 1/2 tsp ground ginger
- 1/4 tsp salt
- 1/2 cup plain fat free yogurt
- 1/4 cup water
- 2 tbsp vanilla extract
- 1/4 tsp almond extract
- 1 large egg, beaten lightly
- Cooking spray
- 3/4 cup all purpose flour
- 2/3 cup packed brown sugar
- 1 tsp ground cinnamon
- 1/4 tsp salt
- 1/4 chilled stick margarine or butter, cut into small pieces
- 1 tbsp light colored brown sugar
- 3 cups McLeod Farms peaches, sliced and peeled (about 2 pounds)
- 1 handful of fresh blueberries (optional)

Directions:

Lightly spoon 1 1/3 cups flour into dry measuring cups; level with knife. Combine with granulated sugar, baking powder, ginger, baking soda and 1/4 tsp of salt into a bowl.

Combine yogurt, water, vanilla and almond extract, and egg; add to flour mixture, stirring just until moist. Spoon batter into a 13x9-inch baking pan or angel food pan coated with cooking spray, spreading evenly.

Lightly spoon 3/4 cup flour into a dry measuring cup, level with a knife. Combine with brown sugar, cinnamon, and 1/4 tsp of salt. Cut in margarine and corn syrup with a pastry blender or two knives until mixture resembles coarse meal. Combine 1/2 cup streusel mixture and peaches in bowl; arrange peach mixture evenly over batter. Sprinkle with remaining streusel mixture and blueberries if desired.

Bake kuchen at 350 degrees for 50 minutes or until wooden toothpick inserted in center comes out clean. Cool on wire rack. Combine powdered sugar and water to make a glaze and drizzle before serving.