

## Peach Muffin Cake

### Ingredients:

- 4 – 5 medium McLeod Peaches
- 1 cup all purpose flour
- 1 cup quick oats
- $\frac{3}{4}$  cup packed brown sugar
- 2 tsp. baking powder
- $\frac{3}{4}$  cup buttermilk
- 1 tsp. cinnamon
- 1 egg
- $\frac{1}{2}$  cup vegetable oil
- $\frac{1}{2}$  cup raisins
- $\frac{1}{2}$  cup pecans, chopped
- $\frac{1}{2}$  cup blueberries (optional)

Drizzle Glaze: Confectionary sugar and hot water. Mix together until desired consistency.

### Directions:

Preheat oven to 350 degrees.

Grease and flour a 9 X 13 inch pan or use muffin cups.

Wash and peel all the peaches; dice 1 peach and set aside.

Puree the remaining peaches to make  $\frac{3}{4}$  cup of peach puree.

In a large bowl, combine flour, oats, brown sugar, baking powder and cinnamon; mix well.

In another bowl, beat egg; add oil, peach puree and buttermilk. Do not over beat.

Pour the liquid ingredients into the flour mixture and mix until just moistened.

In a small bowl, mix diced peaches, raisins, pecans or walnuts and 1 tablespoon flour.

Fold the raisin mixture into the batter; mix well. Pour into pan or muffin cups. Bake for 40 minutes if in 9 X 13 inch pan use the clean toothpick test. Bake muffins 25 to 30 minutes – use the clean toothpick test. Remove from oven and let cool. Garnish with drizzled glaze and slices of peach if desired. Enjoy.