

**2010 Peach Festival Recipe Winner**  
**Second Place Winner – Gloria Hall**

**Peach Pound Cake**

**Ingredients:**

- 5 eggs
- 2 sticks butter
- 2 1/3 cup sugar
- 3 cups all purpose flour
- ¼ tsp baking soda
- ½ tsp salt
- 1 small package peach gelatin
- 1 cup plain or peach yogurt
- ½ cup peach puree
- 1 tsp almond extract

**Directions:**

In food processor or blender, puree fresh or canned peaches to make amount needed; set aside. Cream butter and sugar together until light and fluffy! Add eggs, one at a time, beating well after each addition. Combine flour, baking soda, salt, and gelatin, and sift together. Add creamed mixture alternately with yogurt and peach puree, beginning and ending with dry ingredients. Beat well after each addition. Stir in almond extract; pour into greased and floured 12 cup bunt pan. Bake at 325 degrees for 1 ½ hours. (I used peach yogurt).

Recipe Courtesy of McLeod Farms, [www.macspride.com](http://www.macspride.com)