

Peach Pie Coffee Cake
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Ingredients:

3 large peaches
3 TBSP butter
3 TBSP brown sugar
1/2 tsp cinnamon

4 tsp sugar
1/4 tsp cinnamon

3/4 cup oil
3/4 cup brown sugar
1/4 cup sugar
2 eggs
1 tsp vanilla
2 cups flour
1 tsp baking powder
1 tsp baking soda
1/2 teaspoon salt
1/2 tsp cinnamon
2/3 cup peach yogurt

Directions:

*Core and chop the peaches. Melt the butter over medium heat in a small saute pan. Add the chopped peaches, 2 TBSP brown sugar, and 1/4 tsp cinnamon. Cook, stirring now and then for 10 minutes, then remove from heat and set aside.

*Preheat oven to 350 degrees. Mix together 4 tsp sugar and 1/4 tsp cinnamon. Grease a bundt pan well, then sprinkle the brown sugar/cinnamon mixture into the bottom and around the sides. Set aside.

*Beat together the oil, 3/4 cup brown sugar and 1/4 cup sugar. Beat in the eggs and vanilla.

*Mix together the flour, baking powder, baking soda, salt, and 1/2 tsp cinnamon, then beat into the oil mixture. Mix in the peach yogurt and 3 TBSP of the peach mixture.

*Spread about 3/4 of the batter evenly into the bundt pan. Dollop the remaining peach mixture over the top, followed by the rest of the batter.

*Bake for 45 to 50 minutes or until the center springs back to the touch. Cool in the pan for 15 minutes, then run a knife around the edges and remove from the pan to cool completely.