



Peach Cobbler Pound Cake

by **Carla Hall**



A soul-warming mashup of roasted peaches, amaretto-kissed batter, and spiced crumble. Perfect for brunch, dessert, or breakfast with coffee.

Prep Time:
25 Mins

Cook Time
65 Mins

Serves:
10–12 Slices
(One Loaf)

Level:
Intermediate

Ingredients

Roasted Peaches

- ¼ cup brown sugar
- 1 tsp cornstarch · pinch salt
- 1 tsp cinnamon
- ½ tsp nutmeg
- 1 lb thawed frozen peaches
- 2 Tbsp peach/apricot spread
- 2 Tbsp water
- 1 Tbsp lemon juice
- ½ tsp almond extract

Crumble Topping

- ¼ cup flour
- ¼ cup brown sugar
- ½ tsp cinnamon
- ¼ tsp nutmeg
- ½ tsp salt
- 2 Tbsp soft butter

Pound Cake Batter

- 1½ cups flour
- ¼ cup cornstarch
- ½ tsp baking powder
- 1 tsp salt
- 1 tsp cinnamon
- ½ tsp nutmeg
- 4 oz butter (room temp)
- 1¼ cups sugar
- 3 eggs
- ½ cup sour cream
- 1 Tbsp amaretto
- 1 tsp vanilla
- ½ tsp almond extract

Instructions

Step 1

Prep Pan + Oven Grease and flour a 9×5-inch loaf pan. Preheat oven to 400 °F.

Step 2

Roast Peaches Combine all peach ingredients; spread on a sheet pan and roast 25–30 min until caramelized. Cool and chop.

Step 3

Make Crumble Mix dry ingredients, work in butter until coarse crumbs form. Chill.

Step 4

Lower Oven Temp to 325 °F.

Step 5

Mix Dry Batter Ingredients Whisk flour, cornstarch, baking powder, salt, cinnamon, nutmeg.

Step 6

Cream Butter + Sugar Beat until light and fluffy (3–4 min). Add eggs one at a time.

Step 7

Combine Wet + Dry Add dry mix in thirds, alternating with sour cream. Stir in amaretto, vanilla, almond extract.

Step 8

Assemble Half the batter → ¾ of the peaches → remaining batter → rest of the peaches → crumble on top.

Step 9

Bake 60–70 min until golden and tester is clean. Cool 15 min in pan, then transfer to rack.