

Peach Coffee Cake

Cake Layer

- 1 box (15.25 oz.) yellow cake mix
- 1/3 cup vegetable oil
- 1 cup water
- 3 large eggs
- 1 1/2 teaspoon vanilla extract
- 4 large peaches diced and peeled (about 3 cups)
- 1 tablespoon all-purpose flour

Crumb Topping

- 1 cup all-purpose flour
- 1 cup slivered almonds
- 2/3 cup light brown sugar
- 6 tablespoons butter (melted and cooled)

Glaze Topping

- 1 1/2 cup powdered sugar
- 2 - 3 tablespoons milk
- 1 teaspoon Vanilla

Instructions:

Cake

1. Preheat oven to 350 degrees and grease a 9×13 baking dish and set aside.
2. In a large bowl mix together cake mix, 1 cup water, oil, eggs, and vanilla extract until combined and set aside.
3. Toss sliced peaches with flour and set aside
4. Make the crumb topping - In a medium bowl mix together flour, almonds, sugar, and butter until combined and crumbly.
5. Add the batter to the 9x13 baking pan, then top with the diced peaches, and then sprinkle the crumb topping on top of the peaches.
6. Bake the cake for about for 25-28 minutes until cake tester inserted into the center of the cake comes out clean.
7. Mix together the ingredients for the glaze. The glaze should be thick. If it's too thin add a little more confectioners sugar.
8. Drizzle glaze over cake and enjoy! (See options below) It's really good with vanilla bean ice cream.

Now you have 2 options...you can make the glaze and drizzle it on a piece on your plate while its warm and yummy or you can wait until it cools completely and drizzle it over your whole cake and serve. Personally, I love my desserts served warm.