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Quick and Easy Breakfast and Brunch Ideas for your busy life

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Easy Coffee Cake Recipe Peaches and Cream Coffee Cake

Prep Time: 20 minutes

Bake Time: 30 minutes

Ingredient List:

3/4 cup flour
1/2 teaspoon salt
1 teaspoon baking powder
3 Tablespoons softened butter
1 3-ounce package vanilla pudding (not instant)
1 egg
1/2 cup milk
1-15 ounce can sliced peaches (drain and save juice)

1 8-ounce package cream cheese (softened)
3 Tablespoons peach juice
1/2 cup sugar

Streusel Topping

1 Tablespoon sugar
1/2 teaspoon cinnamon
1/3 cup chopped walnuts

Kitchen Equipment Needed:

10" deep pie pan or glass pie dish

Small, Medium, and Large mixing bowls

Instructions:

Step 1: Preheat oven to 350 degrees F.

Step 2: In a large mixing bowl, combine flour, salt, baking powder, and softened butter. Mix well. Add pudding, egg, and milk. Beat with an electric mixer for two minutes at medium speed.

Step 3: Grease a deep 10" pie pan. Pour in batter. Arrange peach slices on top.

Step 4: In a separate bowl, combine the softened cream cheese, 3 Tablespoons peach juice, and 1/2 cup sugar. Beat with electric beater until smooth. Gently spoon over the batter and peaches within 1 inch of the edge.

Step 5: Combine 1 Tablespoon sugar, 1/2 teaspoon cinnamon, and 1/3 cup chopped walnuts. Sprinkle over top.

Step 6: Bake at 350 degrees for 30-35 minutes until cream cheese filling is set and it is slightly golden brown around the edges.

Serves 6-8.

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