

From the kitchen of the Adobe Rose Inn

Blueberry Peach Breakfast Cake

Preheat oven to 350°. Butter 9 inch springform pan.

Cake:

1 ¼ cups all purpose flour
1 tsp. baking powder
¼ tsp. salt
½ cup lightly salted butter
¾ cup of sugar
1 Tbs. fresh lemon juice
1 tsp. finely grated lemon peel
2 large eggs

Topping:

3-4 large, fresh ripe peaches
½ cup fresh blueberries

1 Tbs. white sugar
¼ tsp. cinnamon

Cream the butter. When fluffy, slowly add the sugar. Add eggs to the mixture one at a time, beating until blended after each egg. Beat in lemon juice and lemon peel. In a small bowl, whisk the flour, baking powder and salt together. Add to the sugar mixture in three parts, thoroughly blending each addition.

Spread the batter in the prepared springform pan.

Peel and pit the peaches. Slice each peach into ¼ inch slices. Press the slices into the cake batter, slightly overlapping the slices. Place the slices in two concentric circles. Place the blueberries on the batter in the center of the cake.

Combine the sugar and the cinnamon and sprinkle over the fruit.

Bake on the middle rack in the oven for 50 minutes or until the top of the cake is golden and a tester inserted comes out clean. Release from the pan. Serve warm or at room temperature. Freezes well.

Serves 8 or more.