ORCHARD AND CREAM PEACH BREAD

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 1 loaf

Crumb topping:

2 tablespoons packed light or dark brown sugar

3 tablespoons all-purpose flour

¼ teaspoon ground cinnamon

2 tablespoons unsalted butter, cold and cubed

Bread:

2 cups all-purpose flour

1 teaspoon baking powder

½ teaspoon baking soda

½ teaspoon salt

1 large egg, at room temperature

¾ cup granulated sugar

1/3 cup vegetable oil

½ cup sour cream (or plain yogurt, Greek yogurt), at room temperature

½ cup whole milk, at room temperature

1 teaspoon pure vanilla extract

½ teaspoon almond extract

Peach Layer:

1 ½ cups peeled and chopped peaches (about 2 medium/large peaches)

1 tablespoon granulated sugar

½ teaspoon ground cinnamon

**Directions:**

* Preheat oven to 350 degrees F
* Spray a 9x5 inch loaf pan with cooking spray
* Crumb topping: make the crumb topping first
* Mix the brown sugar, flour, and cinnamon together
* Add the cold butter and using a pastry cutter, fork, or your hands, cut the butter into the brown sugar mixture until pea-sized crumbled form
* Refrigerate or freeze until ready to use later in recipe – the colder it is the less likely it will sink down into the bread and lose its crumbly texture
* Bread: whisk the flour, baking powder, baking soda, and salt together in a large bowl
* In a medium bowl, whisk the egg and granulated sugar together until combined
* Whisk in the oil, sour cream, milk, vanilla extract, and almond extract
* Pour the wet ingredients into the dry ingredients, then whisk to completely combine – avoid over-mixing
* Peaches: mix the peach layer ingredients together
* Pour/spread half of the batter into prepared loaf pan
* Spoon/spread the peaches and any juices evenly on top
* Carefully pour/spread remaining batter evenly on top
* Using a knife, swirl the batter down the center of the loaf pan
* Evenly sprinkle crumb topping on top
* Bake the bread for 60-65 minutes, covering loosely with foil about halfway through to prevent the top from over-browning
* Poke the center of the bread with a toothpick-if it comes out clean, the bread is done
* Cool bread completely in the pan set on a wire rack
* Once completely cooled, slice and serve (the portions of the bread around the peaches can taste gummy since peaches are so wet but warming a slice in the microwave for 10 seconds helps)