

Recipe adapted from [Midwest Living Magazine](#).



South Dakota Peach Kuchen

Cake

1-1/2 c all-purpose flour
3/4 c sugar
1-1/2 t baking powder
1/4 t salt
1/8 t nutmeg
1/8 t cinnamon
1/4 c butter
1 egg, beaten
1/2 c milk
2 c sliced peaches (fresh, frozen unsweetened, thawed and drained)

Topping

1/3 c packed brown sugar
1 T light corn syrup
1 T butter
1 t lemon juice

Grease and flour a 9x9x2-inch baking pan and set aside. Preheat oven to 350F. In a medium bowl mix flour, sugar, baking powder and spices. Use a pastry blender to cut the butter into the flour mixture until crumbly. In a small bowl, combine the milk and beaten egg. Pour the milk and egg into the center of the flour mixture and stir until a batter forms. Pour the batter into the greased pan and arrange peach slices in a single layer on top of the batter.

Next in a small sauce pan combine the brown sugar, syrup, butter and lemon juice. Bring to a boil and then quickly drizzle over the peach slices. Then bake the kuchen for 45-50 minutes until a toothpick comes out clean. Cool for 20 minutes and serve warm with ice cream. Or serve for breakfast with coffee or juice.