

CAKES

*SUNKEN PEACH CAKE†

(VERSUNKENER PFIRSICHKUCHEN)

- 4 medium peaches
- 2 tablespoons plain breadcrumbs
- 2 cups flour
- 2 teaspoons baking powder
- 3 large eggs (separated)
- 9 tablespoons butter or margarine
- 1 cup sugar
- 1 teaspoon vanilla extract
- 2/3 cup milk
- salt

Grease a 10" X 3" springform pan, sprinkle with breadcrumbs and set aside. Sift the flour with the baking powder and set aside. Quarter the peaches and discard the pits, cover them with plastic wrap and set aside. Beat egg whites with a dash of salt until stiff and place them in the refrigerator. Beat the butter or margarine until smooth. Add the sugar, vanilla extract and one egg yolk at a time and beat until creamy (5 minutes). Alternately add flour and milk by tablespoons beating continuously. Fold in the stiff egg whites. Pour the batter in the prepared springform pan and smooth the top. Carefully lay the peach quarters skin side up on top of the batter (**DO NOT PUSH DOWN**). Place the cake in a preheated oven at 380° and bake for 40-45 minutes. (**Do not open the oven door for the first 30 minutes because the cake will fall.**)

Makes one cake

*The name derives from the peaches being surrounded by the batter as the cake is baked.

