



## Peach Jam Coffee Cake

Makes 8 Servings

### Ingredients:

2 ¼ C all purpose flour  
¾ C white sugar  
¾ C unsalted butter, softened  
1 tsp baking powder  
1 tsp ground cinnamon  
½ tsp salt  
½ tsp baking soda  
½ tsp ground nutmeg  
1 C plain whole milk Greek yogurt  
1 large egg at room temperature  
2 tsp vanilla extract  
½ tsp almond extract  
1 C Kountry Kettle nothing but peach spread  
2 small fresh peaches – peeled, pitted and sliced

Preheat oven to 350°F (175°C). Grease a 9-inch round cake pan.

In a medium bowl, whisk together the flour, sugar, baking powder, cinnamon, salt, baking soda, and nutmeg.

In a separate large bowl, cream together the butter and Greek yogurt until light and fluffy. Beat in the egg, vanilla extract, and almond extract until combined. Gradually add the dry ingredients to the wet ingredients and mix until just combined.

Spread the batter evenly in the prepared cake pan. Spread the peach jam over the batter. Arrange the sliced peaches over the top.

Bake for 40-45 minutes, or until a toothpick inserted into the center comes out clean. Let cool for 10 minutes before serving. Enjoy!