# 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)