

# Peach Pound Cake

- 3 cups flour
- 3 cups sugar
- ¼ tsp. baking soda
- ¼ tsp. salt
- 1 cup margarine
- 6 eggs
- ½ cup sour cream
- 1 tsp. vanilla
- 1 tsp. almond extract
- 2 cups finely chopped peaches  
(fresh or frozen) \*

Preheat oven to 350 degrees.

Grease and flour (or spray) 10 inch tube pan.

Combine flour, soda and salt, set aside.

Combine sour cream, vanilla, and almond extract, set aside.

In large bowl, cream sugar and margarine. Add eggs to sugar mixture (one at a time) beating after each addition. Add sour cream mixture, beating well; slowly add flour mixture.

Stir in peaches. Pour in tube pan. Bake 75-80 minutes.

\* NOTE A food processor would work well for this. Just make sure you do not process the peaches to the point of a puree.

