

RECIPE CARD

PEACH

GOOEY BUTTER CAKE

BAKING MOM PROUD



Ann & Allen

- BAKING COMPANY -

SAINT LOUIS - MISSOURI

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PEACH GOOEY BUTTER CAKE



Cut one large peach into slices and cover with sugar. Let sit for 30 minutes until the juices come out, then purée 1/2 of the peach and the juice in a blender.

Using one box of Mom's Traditional Gooey Butter Cake, perform STEP 1 as directed. Place the peach slices evenly over crust. Continue with STEP 2 of the box directions, adding the puréed peach and mix until blended. POUR mixture evenly over crust.

Baking time will be extended TO 30-40 MINUTES, until golden brown.

For more info and instructional videos please visit annandallen.com