

GLUTEN FREE CREAMY PEACH COFFEE CAKE

Ingredients:

1 ¼ c flours (mixture of sweet white rice flour, white rice flour, and tapioca starch)
1 cup Pamela's Baking & Pancake Gluten-free mix
1 tsp Xanthan gum
¾ cup sugar
1 tsp GF baking soda
¾ cup butter
¾ cup sour cream
1 egg
2 egg whites
1 tsp GF vanilla extract
2 TBS milk



8 oz. cream cheese
¼ cup sugar
1 egg
¾ cup peach or apricot preserves

Directions:

In a bowl combine:

1 ¼ c flours mixture 1 cup Pamela's Baking & Pancake Gluten-free mix, Xanthan gum, sugar, GF baking powder, baking soda. Cut in ¾ cup butter until crumbly. Set aside 1 cup mixture for topping.

To remaining crumb mixture add: sour cream, egg and egg whites, vanilla extract, milk. Beat until blended.

PRESS into bottom of greased 9-inch spring form pan and up sides 2 inches. [I used Pam for grease.] Note: Make sure bottom of cake is pressed "flat."

In small mixing bowl, combine



FILLING: 1 package 8 oz. cream cheese, softened, sugar, egg
Spoon into prepared crust.

Top with: peach or apricot preserves (big chunks chopped smaller)

Sprinkle all with reserved crumb mixture.

Daryl Wood Gerber

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Directions:

Place in oven, bake at 350 degrees for 45-50 minutes until crust brown.

Cool 15 minutes. Turn a knife around edge of pan to loosen.
Remove sides of pan. Cool ANOTHER hour before slicing.
Store wrapped in refrigerator.