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## 2nd Place Winner

By Susie Iventosch



Gwen Prichard in her kitchen Photo provided

This is a recipe that my mother made for us as far back as I can remember. Would you believe the 1930s? She always referred to this as her "one egg cake," and it was served in a number of ways - sometimes with fruit incorporated, and at other times as plain cake with a homemade chocolate or caramel sauce poured over individual servings. My dad insisted on having dessert every night and this recipe was a life saver when my mother, a school teacher, would need to make something quickly at the end of her busy day.

My mother would have been pleased to know that her "go-to" dessert recipe is still enjoyed and is being shared with others. The day of this year's peach recipe contest, Aug. 9, would have been her 109th birthday!

Susie's note:

Gwen has always enjoyed cooking with her grandchildren, Libby, Hilary and Connor. Although they are mostly grown up now with Connor in high

school, both girls out of college, and Libby soon to be married, they still come over to their grandparents' house for cooking days. They have been making assorted jams for Libby's wedding party favors.

"Every once in a while, we try something none of us has ever tried before, like samosas and sushi," Gwen mentioned.

### Peach/Plum Kuchen

#### INGREDIENTS

1 egg  
 1/2 cup sugar  
 1/4 cup milk  
 1/4 teaspoon lemon extract  
 1/2 teaspoon vanilla extract  
 3 tablespoons butter, melted  
 1 cup pastry or cake flour  
 1 teaspoon baking powder  
 1/4 teaspoon salt

Peaches (about 4 large), peeled, pitted, and cut in wedges; or plums (about 6 large), pitted and cut in wedges (or a combination of both)

#### DIRECTIONS

Whisk egg and sugar together until fluffy. Stir in milk and flavorings, and then add the melted butter gradually, stirring constantly. Add flour, which has been sifted with baking powder and salt, stirring only until incorporated.

Pour batter into a buttered 8 by 8-inch pan.

Place wedges of peaches and/or plums generously all over the top. Sprinkle with 1/2 cup of sugar, which has been mixed with 1/2 teaspoon of cinnamon.

Bake at 350 F for about 25 minutes until golden brown and fruit is cooked through.

Best served while hot, but is delicious at room temperature or chilled.

Can be topped with ice cream or whipped cream, but is excellent just as it is.

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