

Peach Quick Bread

Sugar Cookies to Peterbilts

Years ago, I didn't have the appreciation for peaches that I have today. It all changed on my first trip to visit my cousin years ago. He and his family were living in Spartanburg, South Carolina. Spartanburg quickly became one of my favorites towns that I have ever visited. The main reason for loving this city was the wonderful time my cousins made sure that we had. The other reason? Awesome food! I could go on, and on, and on about the foods I fell in love with there, but we will leave it at peaches today.

South Carolina is such a large producer of peaches! I would have never known this before visiting. South Carolina is even in the top four, of twenty eight states that grow peaches. With all this background, and my extreme love of anything "Carolina", can you even begin to imagine my excitement when we had a vendor start selling peaches in my little town?? They bring up the best of the best peaches, from where???? Yep... South Carolina! The little tent has been set up selling these lovely peaches a couple years now, in our little Wisconsin town, I hope they continue on!

My biggest challenge with peaches, is we don't eat them fast enough. So, I have to bake! Not a problem in my book! I knew what I wanted the other day, but no recipe around. Thankfully the old local church cookbook had a apple quick bread recipe that I was able to adapt. It was so yummy and moist, and full of peaches! I am so in love with this bread, I am going to try making muffins if there are more peaches to be had. I heard a little rumor, that we would only have Carolina peaches through August 15th. I hope that isn't true!

Peach Quick Bread

1 tsp. baking soda
1/2 tsp. salt
2 cup flour
1/2 cup butter, softened
1 cup sugar
2 eggs
2 Tbsp. buttermilk
1 tsp. vanilla
2 cup diced peaches
1/4 cup finely chopped nuts

Streusel Topping:

3 Tbsp. butter
3 Tbsp. flour
3 Tbsp. sugar
2 tsp. cinnamon

Preheat oven to 350 degrees. Spray 9 x 5 loaf pan with cooking spray. Set aside. In medium bowl, combine baking soda, salt, and flour. Set aside. In large mixing bowl, combine butter and sugar until well combined. Add eggs, one at a time, beating thoroughly after each addition. Add buttermilk, and vanilla; combine well. Add dry ingredients. Do not over mix. Combine just until mixed. Add in peaches and nuts. Stir gently, only until combined.

The batter will be thick, so spoon it into the prepared loaf pan rather than pouring it.

To prepare streusel, combine 3 Tbsp. butter, 3 Tbsp. flour, 3 Tbsp. sugar and 2 tsp. cinnamon. Blend with a

pastry blender or 2 knives until mixture resembles coarse meal. Sprinkle streusel over batter.

Bake for 50 to 60 minutes or until a wooden pick inserted in center comes out clean. Cool in the pan, on a wire rack.

Enjoy :)

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