



### **Cast-Iron Country Peach Pecan Torte**

*A food processor, quick-mix dessert with farm fresh juicy peaches and pecans*

2/3 cup granulated sugar  
1/2 cup pecans, toasted  
3/4 cup all-purpose flour  
1 teaspoon baking powder  
1/4 teaspoon salt  
6 Tablespoons unsalted butter, cubed  
2 eggs  
1 Tablespoon raspberry peach jam  
1 teaspoon pure vanilla extract  
1 teaspoon grated orange zest  
2 fresh Georgia peaches, cut into slices  
Confections' sugar as desired

1. Preheat oven or grill to 350 degrees F. Coat a 9-1/2-inch cast iron pan with nonstick spray; line bottom with circle of parchment paper for easier removal; spray with nonstick oil again.

2. In a food processor, process sugar and pecans until nuts are finely ground, about 1 minute. Add combined flour, baking powder, and salt, pulse to combine. Add butter and pulse until mixture looks like coarse sand, about 10 seconds. Add eggs, jam, vanilla, and orange zest; process 10 seconds. The batter will be thick.
3. Transfer batter to prepared pan; spread batter evenly into a smooth surface. Arrange peach slices in two circles around the top of the cake.
4. Bake cake in preheated 350-degree F. oven or covered grill about 30 to 40 minutes or golden brown and tests done with a toothpick.
5. Let cool about 5 minutes; Run a knife around the edges to loosen cake; let cool in pan on a rack.
6. Remove cake from pan; dust with confectioners' sugar if desired. Serve with a dollop of whipped cream or ice cream. Serves: 8 to 10

Recipe Inspired by: **Cuisine at Home**, August 2012

**About the Recipe:** This simple country torte is packed with peaches and sweet-tasting pecans. It mixes quickly in a food processor and can be baked in an oven or covered grill. Watch your baking time as grills vary in temperature. Serve with dollops of whip cream, ice cream, or your favorite sauce.