

SOUR CREAM POUND CAKE w/LAVENDAR PEACHES - Bon Appetit, August 2010

The Cooks Next Door

CAKE

3/4 c. plus 1 Tb. flour
1/4 c. cornstarch
3/4 tsp. baking powder
1/2 tsp. fine sea salt
3/4 c. sugar
10 Tb. unsalted butter, room temperature
1 vanilla bean, split lengthwise
1 lg. egg
1 lg. egg white
2 tsp. vanilla extract
1/2 c. sour cream

Preheat oven to 325. Butter a metal loaf pan (8 1/2 x 4 1/2 x 2 3/4 inch). Dust pan with flour; tap out excess. Sift 3/4 c. plus 1 Tb. flour, cornstarch, baking powder, and salt into medium bowl. Combined sugar and butter in large bowl; scrape in seeds from vanilla bean (reserve bean for lavender syrup). Using electric mixer, beat sugar mixture until fluffy. Add egg, egg white, and vanilla extract; beat until mixture is pale and thick, about 2 minutes. Beat in sour cream. Add flour mixture; beat just until blended. Spread batter evenly in prepared pan.

Bake cake until tester inserted into center comes out clean, 56-58 minutes. Cool in pan on rack 15 minutes. Turn cake out, then turn top side up. Cool completely. (Can be made 1 day ahead. Wrap in foil and store at room temperature.)

LAVENDER SYRUP & PEACHES

1 1/2 c. sugar
3 Tb. dried lavender blossoms
4 medium firm but ripe peaches, pitted, cut into 3/4-inch wedges
3 Tb. fresh lemon juice
1 c. chilled heavy whipping cream

Combine 2 1/4 c. water, sugar, lavender, and reserved vanilla bean in saucepan. Boil, stirring until sugar dissolves. Remove from heat; cover and let steep 10 minutes. Strain syrup into medium bowl; discard lavender. Pour 2 Tb. lavender syrup into small bowl; reserve for whipped cream. Cover and chill. Return remaining syrup to same saucepan; add peaches and lemon juice and bring to boil. Reduce heat; simmer about 5 minutes. Transfer peaches to bowl. Boil syrup in pan until reduced to 1 c., 12-14 minutes (it took longer for me). Pour over peaches. Chill uncovered 2 hours.

Beat cream and 2 Tb. reserved syrup in medium bowl to soft peaks. Slice cake. Serve with peaches, syrup, and cream.