

PEACH CAKE

8 Servings, about 2- by 2-inch piece each

Canned peaches, light-syrup pack, drained and chopped	2 1/4 cups (29-ounce can)
Sugar	1/2 cup
Flour	1 cup
Egg	1
Baking soda	1 teaspoon
Vegetable oil	2 tablespoons
Vanilla	1 teaspoon
Brown sugar, firmly packed	2 tablespoons
Whole milk	2 teaspoons

PREPARATION TIME: 20 MINUTES

COOKING TIME: 30 TO 35 MINUTES

1. Preheat oven to 350° F. Lightly grease 8- by 8-inch pan.
2. Spread peaches in baking pan. Mix remaining ingredients, except brown sugar and milk, together in mixing bowl; spread over top of peaches.
3. Bake until toothpick inserted into cake comes out clean, about 30 to 35 minutes.
4. For topping, combine brown sugar and milk in small bowl. Drizzle mixture on top of cake; return cake to oven, and bake 2 to 3 minutes.
5. Cut into 8 pieces

PER SERVING:

Calories	205
Total fat	4 grams
Saturated fat	1 gram
Cholesterol	27 milligrams
Sodium	171 milligrams