



Pictured version is made with apples

### PEACH COFFEE CAKE

#### **8 X 8**

1 c. sugar  
1/2 c. (1 stick) GFCF margarine, softened  
1 1/2 tsp. vanilla  
2 egg  
1 1/2 c. GF all-purpose flour mix  
3/4 Cup oatmeal (quick or old fashioned)  
1 tbsp. baking powder  
1/2 tsp. baking soda  
3/4 c. non dairy sour cream  
1 (16 oz.) can sliced peaches, drained

#### **9 X 13**

2 c. sugar  
1c. (2 stick) GFCF margarine, softened  
1 Tablespoon. vanilla  
4 egg  
3 c. GF all-purpose flour mix  
1 1/2 Cup Oatmeal (quick or old fashioned)  
2 tbsp. baking powder  
1 teaspoon baking soda  
1 1/2 cup non dairy sour cream  
2 (16 oz.) can sliced peaches, drained

#### **Topping:**

1/2 c. Quaker Oats (quick or old fashioned)  
1/3 c. sugar  
3 tbsp. GFCF margarine, melted  
1/2 tsp. ground cinnamon

1 cup Quaker Oats (quick or old fashioned)  
2/3 c. sugar  
1/3 cup GFCF margarine, melted  
1 teaspoon ground cinnamon

For topping combine all ingredients; mix well. Set aside. Heat oven to 350 degrees . Spray pan with pam or grease lightly.

Beat sugar, melted margarine, vanilla and eggs till fluffy. Add non dairy sour cream, baking powder and soda mix well. Add oatmeal till well blended. . Add GFCF flour blend just until blended. Spread into prepared pan. Arrange peach slices over batter. Sprinkle with Topping. Bake 55 to 60 minutes or until knife inserted in center comes out clean. Serve warm. 9 to 16 servings.

Variations : can use can of Cherry pie filling, 2 Cups of fresh berries, or a thinly sliced apple or two in place of peaches

Heart Healthy: Use Egg whites and 2 T of applesauce instead of whole eggs.

<http://www.lincolntent.com/GlutenFreeCaseinFree-Breakfast.html>