

# Peach Kuchen

<http://www.tasteofhome.com/recipes/peach-kuchen>

Servings: 8



"KUCHEN IS a filling dessert for this German meal. It's not too sweet, and you can use virtually any of you favorite fruits. As a child, I took great pride in arranging the fruit in the pan. We always made this dessert on the same day of the meal so it would be warm and fresh. A dollop of whipped cream on top was an added treat!

## *Ingredients*

### CRUST:

1 cup all-purpose flour  
1/4 cup confectioners' sugar  
1/4 teaspoon salt  
1/2 cup butter

### FILLING:

2 cans (one 29 ounces, one 15-1/4 ounces) sliced peaches, drained  
2 eggs  
1 cup sugar  
1/4 teaspoon salt  
3 tablespoons all-purpose flour  
1 cup (8 ounces) sour cream

## *Cooking Method*

Recipe from Thom Hackett's Recipe File at [www.thomcooks.com](http://www.thomcooks.com)

1. In a small bowl, combine flour, confectioners' sugar and salt. Cut in butter to form a dough. Pat lightly into an ungreased 11-in. x 7-in. baking pan.
2. Arrange peaches over the crust; set aside. In another bowl, beat eggs. Whisk in the sugar, salt, flour and sour cream until mixture is smooth. Pour over the peaches.
3. Bake at 450° for 10 minutes. Reduce heat to 325°; bake 35 minutes more or until center is set. Serve warm or chilled. Store in the refrigerator.