Ginger Peach Cake

Prep Time: 20 minutes   **Cook Time:** 35 minutes

1 1/2 C all-purpose flour
1 C sugar
1/2 C butter, softened
2 lg eggs
1/2 C milk
2 T Ginger Peach tea leaves, finely ground
1 t baking powder

1/2 t baking soda
1/4 t salt
1 t vanilla extract
1/2 C sour cream
1 C fresh peaches (or nectarines), diced
1/4 C crystallized ginger, finely chopped

Preheat oven to 350°F
Cream butter and sugar until light and fluffy.
Add eggs one at a time beating well after each addition.
Mix in vanilla extract, sour cream, and ground tea leaves.
Combine flour, baking powder, baking soda, and salt in a separate bowl.
Gradually add dry ingredients to the butter mixture, alternating with milk.
Fold in diced peaches and candied ginger gently.
Pour batter into a greased 9-inch round cake pan.
Bake for 30-35 minutes or until a toothpick inserted into the center comes out clean.
Cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.