

# Tennessee Peach Pudding Recipe

written by The Recipe Exchange | November 3, 2016

## **Ingredients**

1 cup all-purpose flour  
1/2 cup sugar  
2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon, optional  
1/2 cup milk  
3 cups sliced peeled fresh or frozen peaches

## **TOPPING:**

1-1/2 cups water  
1/2 cup sugar  
1/2 cup packed brown sugar  
1 tablespoon butter  
1/4 teaspoon ground nutmeg  
Half-and-half cream

## **Directions**

In a large bowl, combine the flour, sugar, baking powder, salt and cinnamon. Stir in the milk just until combined; fold in peaches. Spread into a greased 8-in. square baking dish.

In a large saucepan, combine the water, sugars, butter and nutmeg. Bring to a boil, stirring until sugars are dissolved. Pour over top. Bake at 400° for 40-50 minutes or until filling is bubbly and a toothpick inserted in topping comes out clean.

Serve warm or cold with cream.