



Fresh Apricot or Peach Cake

SERVES: 20 pieces

INGREDIENTS:

- 250g plain flour
- 1 ½ tsp baking powder
- A pinch of salt
- 230g caster sugar
- 4 eggs
- 80ml milk
- 3 tsp vanilla extract
- 240g butter, softened
- 10 apricots or 5 peaches (depending on the size of fruit)
- Oil spray
- Icing sugar to dust cake to serve



METHOD:

1. Preheat oven to 160°C
2. Spray a rectangular cake tin with oil. Line with baking paper going up the narrow sides in order to lift cooked cake out of tin by holding onto the paper
3. Slice apricots in half and remove stone. Set aside in a small bowl
4. Melt butter in a small pot over low heat. Allow to cool
5. Crack eggs into a medium size mixing bowl and whisk vigorously. Add the vanilla extract, milk and melted butter, whisk to combine
6. Sift the flour, sugar, baking powder and salt into a large bowl
7. Make a well in the centre and pour in the egg and butter mixture
8. Mix to a smooth batter with the whisk
9. Pour into the prepared cake tin
10. Arrange the apricots cut side up evenly over the batter and gently press down a little
11. Bake for 20 minutes. Rotate baking tray in oven. Continue baking a further 10 minutes or until golden and a skewer inserted into the middle comes out clean
12. Cool for 5-10 minutes. Holding onto paper, lift out cake and place on chopping board
13. Cut cake into 20 pieces. Dust with icing sugar and serve