

Apricot Cake



Or *cake aux abricots* in french! Apricots are plentiful this time of year and this is an easy way to use them to make a cake thats perfect as an afternoon snack.

Ingredients :

- 6 ripe apricots
- 3 large eggs
- 130g softened butter
- 125g sugar
- 1 sachet vanilla sugar
- 250g flour (I replaced half the flour with cornflour as this gives a lighter texture to the cake but just using flour is good too!)
- 1 teaspoon baking powder
- 1 large pinch of cinnamon

Method :

1. Pre-heat oven to 180°C
2. Wash and dry the apricots, remove the stone and chop
3. Sieve the flour and the baking powder together
4. Use a fork to mash the softened butter until you get a *beurre pommade**
5. Mix in the sugar, the vanilla sugar and the cinammon
6. Add in each egg separately, mixing well each time
7. Fold in the flour
8. Add in the chopped apricots
9. Bake in oven for 45 minutes (keep an eye on the cake, it might take less time)

*A *beurre pommade* is butter that has been let come to room temperature and then mixed with a fork or spoon until you get a spreadable mixture