

APRICOT ALMOND CAKE

INGREDIENTS

2/3 cups	butter
2/3 cups	sugar
1 tsp	vanilla extract
3	eggs
½	lemon, zested
1 cup	flour
1 cup	almond meal
2 tsp	baking powder
1/4 cup	orange juice
10	apricots, sliced



PREPARATION

Use an 11 inch springform pan if you have one, otherwise you could try a 9x9 or 9 x 13 inch baking pan, but the baking times will be different. Butter and flour it. Set aside.

Cream the butter, sugar and vanilla together. Beat in eggs, one at a time. Mix in lemon zest.

Mix the flour and almond meal with the baking powder and salt. Beat into the egg mixture. Add the orange juice and mix well.

Spread the batter into the baking pan. Place the apricots on top, cut side down. I like to use a circular pattern, starting at the outside and working my way to the middle.

Bake at 325 combination steam with 60% humidity (only one cooking stage) for 40 minutes.