Caramel Peach Cake
Preparation time 15 minutes +
Total cooking time 1 hour 25 minutes
Serves 10–12

250 g (9 oz) unsalted butter, softened
60 g (2 1/4 oz/1/4 cup) soft brown sugar
825 g (1 lb 13 oz) thinly sliced peach halves in natural juice
250 g (9 oz/1 cup) caster (superfine) sugar
3 teaspoons finely grated lemon zest
3 eggs, lightly beaten
310 g (11 oz/2 1/2 cups) self-raising flour, sifted
250 g (9 oz/1 cup) plain yoghurt

1 Preheat the oven to 180°C (350°F/Gas 4). Grease a deep 23 cm (9 in) round cake tin and line the base with baking paper.
2 Melt 50 g (1 3/4 oz) of the butter and pour on the base of the tin. Evenly sprinkle the brown sugar over the top.
3 Drain the peaches well, reserving about 1 tablespoon of the liquid. Arrange the peach halves, cut side up, over the sugar.
4 Beat the caster sugar, lemon zest and remaining butter using electric beaters for 5–6 minutes, or until pale and creamy. Add the egg gradually, beating well after each addition—the mixture may look curdled but once you add the flour, it will bring it back together. Using a metal spoon, fold in the flour alternately with the yoghurt (in two batches), then the reserved peach liquid. Spoon the mixture over the peaches and smooth the surface.
5 Bake for 1 hour 25 minutes, or until a skewer comes out clean when inserted into the centre of the cake. Cool in the tin for 30 minutes before turning out onto a large serving plate.