

double
Patty Pans

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 (2¼ oz/⅓ cup) soft brown sugar

825 g (1 lb 13 oz) ~~tinned peach halves in~~
natural juice **stewed fruits**

250 g (9 oz/1 cup) caster (superfine) sugar

3 teaspoons finely grated lemon zest

3 eggs, lightly beaten

310 g (11 oz/2½ 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 (1¾ oz) of the butter and pour on the base of the tin. Evenly sprinkle

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use patty pans.

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.



Apricots instead of
peaches
Apricots are already
stewed.