

Apricot Cake gluten free.

300g stewed apricots (strained)
3 tablespoons honey
275g gluten free flour
6 ounces of butter = ~~340~~ 170 grams.
175g brown sugar
2 large eggs
2 tablespoons milk.

1. Drain the apricots, drizzle with honey and leave them while you prepare the cake.

2. Place butter in the bowl of food processor whip a bit then add brown sugar. Cream the butter and sugar until they are pale and fluffy.

3. Whisk the eggs until well beaten then add to creamed butter and sugar bit by bit. Be sure to scrape down the sides of the bowl occasionally. Place in a big bowl

4. Add your flour to the big bowl with your creamed mixture and mix until all combined. Add your milk slowly and stir until all blended. Lastly add your stewed apricots. Put into pattypans. Cook at 200°C for about 15 minutes