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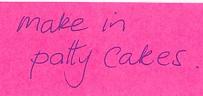KITCHEN GARDEN FOUNDATION

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Apricot lavender cake

Ingredients: 1 tablespoons olive oil

- 740g unsalted butter, diced
- 880g castor sugar
- 16 eggs, beaten
- 840g plain flour
- 2 tsp vanilla extract
- Grated zest of 4 lemons
- 6 tsp lavender, fresh or dried
- 2,400g fresh apricots, halved and stones removed
- Icing
- 200g icing sugar
- 1 tsp lemon juice

make in patty cakes.

Method:

- Place the butter, oil and sugar in the bowl of an electric mixer and beat on a medium-high speed until light and fluffy. Add the eggs in small additions and continue to beat until well incorporated. Fold in the flour, vanilla, lemon zest, 1 teaspoon of the lavender and 1/8 teaspoon of salt.
- Line the base and sides of a 23cm cake tin with baking parchment.
- Pour in the cake mix and level out the top.
- Arrange the apricot halves over the top, skin side down and slightly overlapping, right to the edge. Bake in the oven for 70-80 minutes, covering with foil if the top starts to brown too much.

- While the cake is baking, make the icing. Whisk together the icing sugar and lemon juice to get a light, pourable icing, adjusting the amount of sugar or juice if needed. As soon as the cake comes out of the oven brush the icing on top. Sprinkle over the remaining lavender and leave to cool before serving.