

CARAMEL PEACH/APRICOT CAKES

100g melted butter for greasing patty pans

100g brown sugar

1 kilo apricots

500g butter

500g castor sugar } cream together

6 teaspoons grated lemon rind

6 eggs lightly beaten

620g plain flour

3 teaspoons baking powder } sift together

1½ cups yoghurt

- 1) Place patty pans in muffin trays
- 2) Melt butter (100g) and grease base of each patty pan
- 3) Sprinkle base of each patty pan with brown sugar
- 4) ~~Place~~ Place approx. ½ an apricot in base of each patty pan
- 5) Cream butter (500g) and castor sugar & lemon rind.
Beat for 5 minutes until pale and creamy.
- 6) Gradually add eggs - don't worry if it curdles.
- 7) Fold in flour/baking powder and alternate with yoghurt until well-mixed.
- 8) Place spoonfuls of cake mixture over each apricot in patty pans. Cook for 15 min. to 5