*Cherry and Apricot crumble cake*

***Ingredients***

350g sugar

200g butter, soft

3 eggs

2 tsp vanilla

500g (3.5 cups) self-raising flour (add 1 tsp baking powder per cup of plain flour if no SR available)

4 green apples, cored then diced.

1 cup cherries (fresh or frozen pieces) stones removed

 CRUMBLE topping

125g (1 cup) plain flour

75g (3/4 cup) rolled outs

100g butter, soft

80g (1/3 cup) brown sugar

***Method***

* Preheat oven to 180oC (fan-forced).
* Slice Apricots in half, remove stone. Cut into dice.
* Grease a deep oven tray and line with baking paper.
* Cream the caster sugar and softened butter with beaters or a stand-mixer until pale and fluffy.
* Add the eggs one at a time and beat until well combined.
* Add the vanilla extract and beat until combined.
* Mix in the self-raising flour and mix on low speed until just combined (do not over-beat).
* Spread the cake batter into the prepared tray and smooth with the back of a spoon. (the mixture will be quite thick and sticky)
* Sprinkle over the cherries and add an even layer of the diced apricot.

COOK FOR 15 MINS WHILE CRUMBLE IS PREPARED

* In a bowl, use your fingers to rub the plain flour, rolled oats, butter and sugar together until they resemble crumbs. Sprinkle the crumbs over the cake.
* Cook in the oven for FURTHER 20 minutes or until golden on top.
* Allow to cool in the tin for a few minutes before transferring to a wire rack to cool completely.