

## FRESH APRICOT SLAB CAKE

125 grams butter  
¾ cup caster sugar  
finely grated zest of 1 orange  
1 teaspoon vanilla extract  
1 egg  
1 ¼ cups plain flour (we like spelt)  
1 ½ teaspoons baking powder  
½ cup milk  
8 apricots  
1 tablespoon raw sugar



Preheat the oven to 180°C. Line a tin that's around 28 x 28 cm with baking paper.

Cream the butter, sugar, orange zest and vanilla extract. Beat in the egg.

Combine the flour and baking powder and fold into the butter mixture alternatively with the milk, ensuring there are no pockets of flour in the batter.

Spread the batter evenly into the tin. Halve the fruit and remove the stones. Place evenly round side up over the cake.

Sprinkle with the sugar and bake for 40-45 minutes until the cake is firm and golden brown.

Enjoy!

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