



## **Apricot or ( any Fruit) Snacking Cake**

*makes 1 9 inch round cake*

### ***Tools:***

*1 metal round cake pan about 9 inch  
parchment paper  
cooking spray ( bonus if have, or sb olive oil)  
1 large whisk  
1 medium mix bowl and 1 large*

**Notes:**

*This cake is gluten free, as I have an allergy to gluten, so many recipes I post are naturally gluten free. BUT I promise they STILL TASTE DELICIOUS.*

*With the addition of greek yogurt and EVOO this cake stays nice and moist. It also keeps up to about 5 days ( if it lasts that long) in a cool dry place, or wrapped up in the fridge. Be sure to keep all ingredients including the blueberries at room temp before baking.*

**Ingredients:**

- 1 Cup (140g) GF Flour ( I like bob's red mill)
- ¾ Cup (75g) Almond flour (or meal)
- 1 ½ teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon Kosher Salt
- ¾ Cup Granulated sugar or ( half coconut sugar / regular mix)
- ½ Cup (115g) EVOO
- ½ cup Full fat Greek yogurt or sheep yogurt ( at room temp)
- 2 TBSP Almond Milk ( or regular milk)
- 2 Large Eggs ( at room temp)
- 1 ½ Vanilla Extract
- 1 teaspoon fresh ground ginger (optional )
- Zest of 1 medium lemon
- About 1 ish cups Fresh Apricots ( about 3- 6 cut in half)
- Icing sugar for dusting

**Method:**

1. Preheat the oven to 325 F / 160 C( convection / fan) 350F /180 C (non Convection/ fan) . Line a 9 inch round metal cake pan with nonstick spray and line with parchment paper, let the paper hang over the edge a bit.

2. In a Medium mixing bowl place all the dry ingredients, and give a bit of a whisk. Set aside and clean off the whisk. In the large bowl, add the wet ingredients except the Apricots. Add the vanilla, zest and ginger ( if using) to the

bowl. Give it all a gentle whisk. Once incorporated, add in the flour to the large bowl of wet ingredients. Give another gentle mix until there aren't any lumps. If the dough feels stiff add a little splash of almond milk.

3. Transfer your cake mix into the prepared pan, gently drop the apricots into the top of the cake. I like to press them into the cake a little bit, but not too much you don't want them to sink to the bottom. Lastly, bake your cake for 25-55 min. I like to check it at the 25 min mark to ensure it does not over bake. It's done when it springs back a bit and is a bit golden.

Also remember to "carry over cooking", so it will keep cooking once taken out of the oven, it's okay if it's under-baked.

Let cool for ten min in the tin, and then remove onto a cooling rack. Before serving, dust with icing sugar, and serve warm with whipped cream or creme fraiche.