



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.