



## Ingredients

225g caster sugar  
4 large eggs  
240ml sunflower oil  
1 tsp almond essence  
240g self raising flour  
1 tsp baking powder  
50g ground almonds  
6 ripe apricots  
2 tbsp flaked almonds

## Method

- Pre-heat oven to 180°C (160°C fan).
- Grease and line a 20cm (8") deep round tin with baking parchment.
- Place the sugar, eggs, oil and almond essence in the bowl of a stand mixer fitted with the whisk attachment.
- Whisk until the mixture is light in colour and slightly thickened.
- Prepare the apricots by cutting in half and removing the stones. Cut four of them into small cubes (approx ½cm) and the rest into slices.
- Add the flour, baking powder and ground almonds and whisk until all the flour is combined.
- Fold in the cubes of apricots.
- Pour the cake mixture into the prepared tin and sprinkle on the slices of apricot followed by the flaked almonds.
- Bake in the oven for 60-65 minutes or until cake tester comes out clean.
- Leave to cool completely before removing it from the tin and slice to serve.

# Apricot and Almond Cake