

# Apricot Cake



For one 26cm (about 10.5inch)  
cake:  
250g caster sugar  
1 packet vanilla sugar (or a few  
drops vanilla extract)  
250g soft butter  
4 eggs  
300g self-raising flour (I used  
"instant flour which is very fine  
with 1 teaspoon of baking powder)  
6-8 apricots

For the crumble:  
some butter (about 80g)  
chopped hazelnuts  
brown or caster sugar

1. Preheat the oven to 180°C (fan).
2. Cream butter with sugar before adding the eggs one at a time while whisking. Incorporate as much air as possible – take your time whisking the mixture. Sift in the flour slowly and whisk until you get a smooth batter.
3. Grease the tart dish (I used a baking spray but that's hard to get in Germany, butter will do as well) and fill with the cake mixture. Spread out evenly.
4. Wash and cut the apricots in half, removing the stones. Press halves into cake mixture and fit as many in as possible. Don't press them down all the way but only slightly, the cake will rise and you want them in the middle of the cake.
5. If you like a crumbly top, mix butter, sugar, and hazelnuts to form a crumbly mixture that can be sprinkled over the cake. I also tried it with just sprinkling hazelnuts on their own on the cake and it was equally as nice. If you don't like hazelnuts you could use almonds instead.