



Apricot Almond Cake

The sweet stone fruits make this cake very flavorful. Perfect for a tea or even breakfast!

Serves 10-12

10" Cheesecake pan with removable bottom, sprayed with a non-stick spray

Preheat oven to 350°F

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| 1 lb | apricots, cut in half, remove pit |
| 14 oz | almond paste |
| 1-1/3 cup | granulated sugar |
| 10 tbsp | unsalted butter, softened. |
| 1-1/2 tbsp | pure vanilla extract |
| 6 large | eggs |
| 1-1/3 cups | cake flour |

1. Prepare fruit and place in a bowl, set aside.
2. In a food processor fitted with metal blade, process almond paste and sugar until fine, about 2 minutes. Through the feed tube with the motor running, add butter and vanilla.
3. With the motor running add an egg one at a time, through the feed tube. Remove the lid and add cake flour. Process for 20 seconds, remove lid and scrape the sides with a rubber spatula, process for about 10 seconds.
4. Pour into prepared pan, smoothing out to the sides. In a circle pattern, place the fruit into the top of the mixture. Make sure the pit side is up. Place into the preheated oven for 50-55 minutes or until a toothpick inserted into the center comes out clean.

Note: Sometimes I will do a full ring around with one of the fruits and then with the second fruit a second ring. Or every other one too.