

Apricot Buckle

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45 min to prepare; 1 hour to cook; serves 6

INGREDIENTS

For the fruit mixture:

2 cups of sliced canned or fresh apricots or peaches

1/4 cup (1/2 stick) unsalted butter, chilled and cubed

3 teaspoons cinnamon

1/2 teaspoon nutmeg

For the batter:

1/2 teaspoon salt

1 cup self-rising flour

3/4 cup (1 1/2 sticks) unsalted butter, room temperature

3/4 cup sugar

3 large eggs

3 teaspoons vanilla extract

PREPARATION

Preheat oven to 350 degrees. Butter and line the base of a 8-inch square pan with parchment paper.

In a medium bowl, toss the apricots with cinnamon, nutmeg, and salt.

For the batter, combine flour, softened 3/4 cup butter, sugar, eggs, and vanilla in a large bowl, then stir until well combined, but careful not over mix.

Pour and spread half of the batter over the bottom of the prepared pan then spread the apricot mixture, sprinkling the cubed butter over it evenly.

Spread the rest of the batter over the top.

Place in oven and bake for 45-50 minutes, or until light golden.

Remove from oven and let cool for 10 mins, then remove from the tin.

Cut into squares and serve warm with whipped cream or ice cream.