**Peach Cake**

*You’ll need:*

* 3 cups sliced cooked, canned or softened dried yellow peaches, sliced
* 250g butter
* 1.5 cups caster sugar
* 1/2 cup flour
* 1.5 cups plain flour
* 4 large eggs
* 1 tbsp vanilla paste
* 1 tsp fresh ground cinnamon
* 1/2 tsp ground nutmeg
* 1/2 cup cream

*Method:*

Preheat oven to 150°C.

Line large cake tin with baking paper.

Beat sugar and butter till soft in a large bowl.

Beat in eggs one by one. (Don't over-beat or the cake will be tough, not velvety tender, ie do the mixing by hand.  It's good exercise.)

Add vanilla then gently add flours and cream.

Pour a third of the mix in the tin.

Add a layer of peaches.

Add the rest of the mixture.

Place peaches neatly arranged on top. (Says she who is never neat. But try.)

Dust with spices.

Place in oven for about two hours. At 1.5 hours, or if looking brown, cover top with a baking tray.

This also helps to keep it moist.

Check after two hours. If firm, remove from oven.

Leave in tin for twenty minutes.

Turn onto plate carefully. Eat warm or cold, as cake or dessert with cream.

A stunner, everything a cake should be.

*NP: If using gluten-free four, add 1 cup of extra finely-diced peaches in the mix to help keep it moist.*

You can substitute almond essence for vanilla for an equally delicious result. Keep in fridge and reheat for up to three days- you may need to rebake as the topping can become sludgy after 12 hours.