



Spiced Nectarine Cake

Ingredients

- 1/2 cup butter (room temperature)
- 3/4 cup plus 3 tbsp sugar
- 2 large eggs
- 1 tbsp lemon juice
- 1 1/2 tbsp lemon zest
- 1 1/4 cup self raising flour
- 5 medium nectarines halved & cut into slices
- 3/4 tsp cinnamon

Method

- Preheat oven to 180 degrees and line a 24cm springform tin with baking paper.
- Using an electric mixer, beat butter and 3/4 cup sugar until light and fluffy. Beat in eggs one at a time, then the lemon juice and zest. Beat in the flour until smooth and spread the batter evenly into the prepared pan.
- Arrange nectarine slices on top of the batter – some like concentric circles but I prefer a more scattered approach. Press the nectarine into the batter gently, mix the 3 tbsp of sugar with cinnamon and sprinkle over the cake.
- Bake until the cake is golden brown and skewer inserted comes out clean (approx 50 mins). Serve warm or at room temp with cream and/or icecream and extra nectarines.