



AMARETTO PEACH CRUMBLE CAKE

Makes 1 cake (22 x 30 cm tin)

4 peaches
4 tbsp amaretto
185g butter
185g sugar
3 eggs
225g self-raising flour
For the crumble topping:
80g flour
80g demerara sugar
1 tbsp cinnamon
60g melted butter

- Cut the peaches in half, remove the stone and cut into small chunks (roughly 2cm wide). Put into a bowl and mix with the amaretto. Cover and leave to rest for at least 1 hour, so that the peaches absorb the amaretto flavour.
- Preheat the oven to 180° celsius fan.
- Melt the butter and beat with the sugar. Add the eggs and beat until foamy. Incorporate the flour and beat until you have a smooth batter.
- Line the baking tin with baking paper and butter the edges so that the cake doesn't stick.
- Pour the cake batter into the tin and spread evenly.
- Prepare the crumble topping: Mix all the ingredients together until they resemble coarse breadcrumbs.
- Distribute the amaretto peaches over the cake batter, then top with crumble. If you prefer thick pieces of crumble, lightly press bits of dough in your hand before you crumble them on top of the peaches.
- Bake the cake for about 55 minutes or until a wooden skewer inserted into the cake comes out clean.