



## *RECIPE*

# APRICOT AND OLIVE OIL CAKE

### Ingredients

*Serves 8*

170 g caster sugar

230 ml milk

finely grated zest of 1 lemon

1 vanilla bean, split and seeds scraped

100 ml **Morgenster Extra Virgin Olive Oil**

3 teaspoons sambuca

2 eggs, lightly beaten

1 1/3 cups (200 g) self-raising flour

1/2 teaspoon bicarbonate of soda

7–8 apricots, cut into quarters

flaked almonds, for sprinkling

fresh ricotta and honey, to serve (optional)

### Directions

1. Preheat your oven to 180°C (160°C fan-forced). Grease and flour a 27 cm x 21 cm rectangular or 21 cm square cake tin (or line it with baking paper).
2. Place the sugar, milk and lemon zest in a medium saucepan over low heat and cook for 3–4 minutes, stirring regularly, until the sugar has dissolved. Do not let the milk come to the boil. Turn off the heat and stir in the vanilla seeds, olive oil and liqueur (if using), then let the mixture cool for 5–10 minutes.

3. Add the beaten egg, flour and bicarbonate of soda and whisk to form a smooth batter. Pour the batter into the prepared tin and arrange the apricot quarters on top any way you like. Sprinkle with the flaked almonds and bake for 30–35 minutes or until pale golden and a skewer inserted into the middle of the cake comes out clean. Cool in the tin for a few minutes, then turn out onto a wire rack and cool at room temperature for 1 hour before cutting. Serve just as it is or with honeydrizzled ricotta.