

# Apricot Crumble Cake

## A tangy delight

### Ingredients

#### Crumble:

1/4 cup gluten-free flour  
1 teaspoon ground cinnamon  
3 tablespoons caster sugar  
25g cold butter, cubed

#### Cake:

1 cup gluten-free flour  
1 teaspoon baking powder  
1/4 cup sugar  
1 teaspoon ground cinnamon  
2 eggs  
3 tablespoons milk  
1 teaspoon vanilla essence  
75g butter, melted  
5-7 ripe apricots



### Method

1. Preheat the oven to 180°C.
2. Grease and line the base and sides of a 20cm round spring form cake pan.
3. Place the dry crumble ingredients in a large bowl. Rub the butter in with your fingertips until the mixture resembles coarse breadcrumbs. Place aside.
4. To make the cake, place the flour, baking powder, ground cinnamon and sugar in a large bowl. Mix well.
5. Whisk together the eggs, milk, vanilla and melted butter in a small mixing bowl. Gently stir into the dry ingredients until just moistened. Spoon into the prepared cake pan.
6. Halve and stone the apricots. Arrange on top of the cake mixture cut-side up and sprinkle evenly with the crumble.
7. Bake for 35-40 minutes, or until the crumble is lightly golden and a skewer inserted in the centre comes out clean.
8. Cool in the pan on a wire rack. Serve warm or at room temperature with cream or yoghurt.

Recipe provided by Jan Bilton [www.janbilton.co.nz](http://www.janbilton.co.nz)