

# Fresh Peach & Apricot Cake

Cook time: 45-55 min

Yield: 8 servings

## Ingredients

1/4 pound (1 stick) unsalted butter, at room temperature

1 1/2 cups sugar, **divided**

2 extra-large eggs, at room temperature

1 cup sour cream, at room temperature OR 1/2 cup sour cream 1/2 cup peach yogurt

1 teaspoon pure vanilla extract

2 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon baking powder

1/2 teaspoon kosher salt

1 teaspoon ground cinnamon & 1/2 teaspoon cardamom

3 large, ripe peaches, peeled, pitted, and sliced

2 apricots pitted & diced to be added to the batter

1/2 cup chopped pecans or walnuts



1. Preheat the oven to 350 degrees F. Grease a 9-inch square baking pan. Or 9 inch round spring form pan.
2. In the bowl of an electric mixer fitted with the paddle attachment, beat the butter and 1 cup of the sugar for 3 to 5 minutes on medium-high speed, until light and fluffy. With the mixer on low, add the eggs, one at a time, then the sour cream and vanilla, and mix until the batter is smooth. In a separate bowl, sift together the flour, baking soda, baking powder, and salt. With the mixer on low, slowly add the dry ingredients to the batter and mix just until combined. In a small bowl, combine the remaining 1/2 cup sugar and the cinnamon. Gently by hand... mix in diced apricots.
3. Spread half of the batter evenly in the pan. Top with half of the peaches, then sprinkle with two-thirds of the sugar mixture. Spread the remaining batter on top, arrange the remaining peaches on top, and sprinkle with the remaining sugar mixture and the pecans.
4. Bake the cake for 45 to 55 minutes, until a toothpick inserted in the center comes out clean. Serve warm or at room temperature.