



BLUEBERRY & PEACH CAKE

Impressive in appearance yet easy to master, our summer sponge cake puts seasonal fruit in the spotlight. The sweetness of succulent peaches and blueberries is the perfect compliment to luxurious layers of silky, cream cheese icing and our fabulous duck eggs rise to the occasion, making this sponge deliciously light.

150g baking spread or softened unsalted butter, for the cake
100g caster sugar
2 Braddock White or Cornish Blue duck eggs
4 tablespoons thick peach purée or blitzed whole peach (fresh or tinned variety)
150g self raising flour, sieved
A pinch of salt
50g ground almonds
1 sprig of rosemary, finely chopped, plus extra sprigs for serving
1 teaspoon baking powder
1 teaspoon vanilla extract
4 tablespoons natural yoghurt or peach yoghurt
2 x 120g punnets blueberries
250g icing sugar, sifted, plus extra for dusting
50g softened unsalted butter, for the icing, plus extra for greasing
250g full-fat cream cheese
1 whole peach, sliced

Pre-heat the oven to 160°C/140°C (fan).

Grease and line the base and sides of a 20cm, deep, round cake tin.

Place 150g spread or butter in a large mixing bowl, add the sugar and cream together well in a mixer, or with a wooden spoon, until soft and fluffy. Crack the eggs into a jug and whisk with the peach puree, stirring in a little at a time until incorporated.

Mix the flour, salt, ground almonds, chopped rosemary and baking powder in a mixing bowl then fold into the butter and egg mix, stirring in the vanilla extract and yoghurt.

Scatter in half a punnet of blueberries into the prepared tin, followed by half the sponge mixture. Top with the remaining half a punnet of blueberries and finish with the rest of the cake mix. Place the cake in the oven and bake for 45-50 minutes, until golden and risen, or until a skewer poked in the middle comes out clean. Remove the cake from the oven and place on a cooling rack for about 40 minutes. Carefully release the cake from the tin and allow it to rest on the cooling rack until totally cool.

Place the icing sugar and 50g of softened butter in a mixing bowl and mix well until soft and fluffy. Mix in the cream cheese until you have a whipped, stable icing, then transfer to a small bowl and pop in the fridge to chill whilst the cake cools.

When ready to assemble, place the sponge on a serving plate or board. De-stone and slice the peach thinly. Spread the icing over the top, then scatter with the remaining punnet of blueberries and the peach slices. Sprinkle over a few rosemary leaves and dust with a little icing sugar. Serve and enjoy with a fresh, crisp sparkling wine.



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