



# BLUEBERRY & PEACH CAKE

*To celebrate the end of National Cake Week, let's put seasonal fruit in the spotlight. Bursting with colour and flavour, our Blueberry and Peach Cake does just that. Layer your fluffy sponge with seamlessly smooth cream cheese frosting and top with the sweetest peach slices and a generous helping of dainty blueberries.*

150g baking spread or softened unsalted butter (plus 50g softened unsalted butter for frosting and a little for greasing)

100g caster sugar

4 tablespoons thick peach puree, blitzed tinned peach or fresh peeled peach (alternatively use 50g extra caster sugar)

2 Braddock White or Cornish Blue duck eggs

150g self raising flour, sieved

Pinch 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 or peach yoghurt

2 120g punnets blueberries

250g icing sugar sifted plus extra for dusting

250g full-fat cream cheese

1 whole peach

Grease and line the base and sides of a 20cm, deep round cake tin. (We love using the Lakeland 'push pan' as it gives a clean lined sponge.)

Place the spread or butter in a large mixing bowl and add the sugar. Cream together thoroughly in a mixer or with a wooden spoon until soft and fluffy. Crack the eggs into a jug and whisk with the peach puree. Stir 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 half of one punnet of blueberries into the prepared tin, followed by half the sponge mixture. Top with the remaining half 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 poke a skewer into the middle of the cake and see if it 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 rest on the cooling rack until completely 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 frosting. 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. Destone and slice the whole peach into thin slices. Spread the frosting over the top of your cake, then scatter over the remaining blueberries and peach slices. Sprinkle over a few rosemary leaves and dust over a little icing sugar. Enjoy with a fresh, crisp sparkling wine.



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