



CLONAKILTY

CARAMELISED APRICOT CAKE





Caramelised Apricot Cake

Recipe by Chef Kevin Dundon

Ingredients

- 255g (80g + 175g) butter, plus extra for greasing
- 50g light brown sugar
- 12 apricots, halved
- 1 orange, segmented
- 175g caster sugar
- 2 eggs



- 115g self raising (or plain flour with 2tsp baking powder)
- 8 tbsp Irish Yogurts Clonakilty Custard Style Live Yogurt

Directions

- Preheat the oven to 160°C/325°F/Gas Mark 3
- Grease an ovenproof dish or cake tin with a diameter of about 20cm (8 inches) fit with parchment paper the base the tins to turn them upside down for serving
- Melt 100g of butter in a saucepan over a low heat, add the brown sugar and cook for 2 minutes until slightly caramelised
- Add the apricots and 1 orange segmented and cook over a medium heat for 2 -3 minutes until they are softened. Add the berries and flambe with the whisky (carefully). Remove from the heat and leave to cool aside
- In the meantime, arrange the apricot slices in the baseline of the prepared dish and pour the sugar and orange mixture over. Leave to cool for 10 minutes
- Then, in a bowl, beat together the remaining butter (175g) and caster sugar until fluffy and light. Don't rush this stage.
- Beat in the eggs and add the flour and baking powder. Combine thoroughly. Spoon over the apricot mixture and bake for 30-40 minutes or until the sponge is golden and cooked through
- Remove from the oven and leave to settle for 5 minutes. Place a serving platter over the cake tin and turned upside-down to remove the cake from the tin. Lift the parchment paper and serve immediately with Custard Style yogurt