



Apricot Teacake

Ingredients

60g of softened butter
½ cup of castor sugar
1 egg
1 cup of Orgran Gluten Free SR Flour
1/3 cup of milk
Approximately 5 apricots, fresh or canned
Some gluten free icing sugar to sprinkle

Method

1. Preheat the oven to 180oC.
2. Grease and line a 20cm cake tin (a shallow tin is best).
3. Cream together the butter and the sugar, add the egg, remove from the beaters and fold in the flour and the milk.
4. Spread into the cake tin.
5. Slice the apricots and use them to decorate the top of the cake.
6. Bake for approximately 35 minutes, until golden brown, testing with a skewer.
7. Allow to stand in the tin for 5 minutes, before turning the cake onto a wire rack.
8. Then sprinkle with the icing sugar.

This cake can now be served warm as a desert, or cold as a cake.