

Peach or Nectarine Almond Torte with Blueberries

adapted from Beth Hensperger, *The Best Quick Breads*



Servings: 8

1. If using fresh peaches, fill a deep, medium saucepan with water and bring to a boil. Add peaches and blanch them for 10-15 seconds. Remove with a slotted spoon and cool under running water. Place on a cutting board, slip off the skins, cut peaches in half and pit them. Drain on paper towels. If peaches are very tart, sprinkle them with some sugar and set aside at room temp. If using nectarines, peeling is not necessary.
2. Preheat oven to 350°. Grease and flour a 9-inch springform pan and set aside. Combine flour, almond flour, baking powder and cinnamon in a mixing bowl.
3. In another bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating thoroughly after each addition. Add almond extract. Gradually add the dry ingredients and beat well until fluffy, smooth and quite thick batter is formed. There should be no lumps or dry spots. Spread batter evenly into prepared pan. Cover surface evenly with blueberries, then add nectarine slices in a spoke pattern or place peach halves over the batter, with flat sides down.
4. Bake in center of oven until cake begins to pull away from the sides of the pan, the center springs back when gently touched, and a cake tester inserting into the center comes out clean, about 55-60 minutes. Let the cake stand for 10 minutes before removing the springform ring. Serve warm or at room temp, cut into wedges. This cake is best eaten the day it is made. It will keep for a day, covered, at room temp. After that, freeze. When defrosted, warm cake in a 200°F oven for about 10-12 minutes.

- 3 large peaches, about 1 pound OR use a 29-ounce can of peaches, drained, patted dry
- 1 cup blueberries, fresh
- 1 1/2 cups all-purpose flour
- 1 1/3 cups almond flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon cinnamon
- 1 cup unsalted butter, room temp
- 1 cup sugar (or substitute artificial sugar or part or all)
- 4 large eggs
- 1/2 teaspoon almond extract

Per Serving (excluding unknown items): 547 Calories; 34g Fat (53.9% calories from fat); 10g Protein; 55g Carbohydrate; 4g Dietary Fiber; 154mg Cholesterol; 108mg Sodium; 32g Total Sugars; 1mcg Vitamin D; 138mg Calcium; 2mg Iron; 306mg Potassium; 257mg Phosphorus. Exchanges: 0 Grain(Starch).

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