

Stone Fruit Tea Cake

Rustic Fruit Desserts (cookbook)



1 tablespoon unsalted butter, at room temperature, for pan
2 1/4 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon sea salt, fine grind
1 cup granulated sugar
3/4 cup unsalted butter, at room temperature
3 large eggs
1 tablespoon vanilla extract
2 1/2 cups peaches, or nectarines, coarsely chopped, fresh or frozen (or use all fresh peaches like I did)
1 tablespoon turbinado sugar

Per Serving (excluding unknown items): 361 Calories; 17g Fat (41.5% calories from fat); 5g Protein; 48g Carbohydrate; 2g Dietary Fiber; 104mg Cholesterol; 261mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 3 Fat; 1 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 10

1. Whisk flour, baking powder, and salt together in a bowl and set aside. Using a handheld mixer with beater or a stand mixer with the paddle attachment, cream sugar and butter together on medium-high speed for 3 to 5 minutes, until light and fluffy. Add eggs, one at a time, scraping down sides of bowl after each addition, then stir in vanilla. Add flour mixture and stir just until a smooth dough forms. It makes a sticky dough. Wrap dough in plastic wrap, flatten into a 1-inch-thick disk, and freeze for 30 minutes.
2. Preheat oven to 375 degrees. Butter a shallow 10-inch round baking pan, springform or tart pan.
3. Divide the dough into two equal portions and pat one portion evenly into the bottom of the prepared pan. Do push the dough clear to the edges. Spread fruit over the dough. Break remainder of the dough into tablespoon-size pieces and distribute atop the fruit, then sprinkle the turbinado sugar over the cake.
4. Bake for 35 to 45 minutes, or until lightly golden and firm. A toothpick poked in the middle should come out clean and not wet. Cool for 30 minutes before serving. The original recipe said it serves 12, but they'd be mightly small pieces. I've changed it to 10.
5. Storage: Wrapped in plastic wrap, this tea cake will keep at room temperature for up to 3 days. (The top will soften a bit.) You can also freeze the unbaked dough; if wrapped well, it will keep for up to 3 months. You can freeze a whole, unbaked cake with fruit (again, wrapped well) for 1 month.