Servings: 10

Apricot-Plum-Raspberry Streusel Cake

Author: From a Tarla Fallgatter cooking class, 2007



STREUSEL:
1/3 cup all-purpose flour, minus one tablespoon
1/4 cup sugar
1 teaspoon ground cinnamon
1 pinch salt
1/4 cup unsalted butter, cut in small pieces, chilled
CAKE:
1 1/3 cups flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 1/2 sticks unsalted butter, softened
1 cup sugar
1 1/2 teaspoons vanilla
1/4 teaspoon almond extract
3 large eggs
1/4 pound apricots, cut in 1/2 inch pieces
1/4 pound plums, cut in 1/2 inch pieces
1/4 pound raspberries
2 1/2 cups vanilla ice cream

Per Serving (excluding unknown items): 443 Calories; 24g Fat (47.7% calories from fat); 6g Protein; 53g Carbohydrate; 2g Dietary Fiber; 128mg Cholesterol; 244mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Fruit; 4 1/2 Fat; 2 Other Carbohydrates.

Carolyn T's Tasting Spoons blog: http://tastingspoons.com

Description: This stone-fruit cake has ample fruit.

Notes: If you like nuts, substitute some of the flour in the streusel for chopped nuts.

1. Position rack in lower third of oven and preheat to 375. Butter a 9-inch square baking pan, or an oval pan of a similar size. (Make sure there is sufficient room in the dish for all the cake and fruit – you don't want it to overflow in the oven.) Butter the pan.
2. STREUSEL: In a food processor combine flour, sugar, cinnamon and salt. Add cold butter and pulse in until the butter pieces resemble small peas. Set aside.
3. CAKE: Mix the flour, baking powder and salt together. Beat butter and sugar in a food processor until creamy. Add vanilla and almond extracts. Add eggs, one at a time. Add flour and pulse just to combine. Gently fold in HALF of each of the three fruits into the batter and spread batter into the prepared pan. Distribute the remaining fruit evenly on top.
4. Sprinkle streusel over the fruit and bake until the cake springs back in the center when lightly pressed, about 45-50 minutes. Let cake cool in its pan on a rack. Serve warm with ice cream.

NOTES : This can be made with any stone fruit and different berries. Whatever is available in season.