

Apricot cake



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For an oven tray size 25/40 cm

350 g flour

150 g raw sugar

400 ml soy milk

75 ml oil

2 teaspoons baking powder

2 teaspoons vanilla extract

a pinch of salt

1/2 kg apricots, cut in half

Mix the flour with the baking powder and salt.

Add the sugar and oil to the soy milk and mix until the sugar has dissolved. Pour it into the flour mixture, stirring constantly to avoid lumps forming.

Grease the oven tray and coat with flour.

Pour the batter into the oven tray and spread evenly. Place the apricots on top of it.



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Bake in the preheated oven at medium heat (200C) for approx. 30 minutes.

Allow to cool then cut into pieces.

Variation: Instead of apricots you can use other fruits as: sour cherries, plums, etc.