SUMMER CAKE WITH PEACHES AND LEMON

Prep + cook time: 1h 15min **Serves:** 8

Ingredients

160 g | 1 1/4 cups plain flour

4 tbsp ground almonds

2 tsp baking powder

1/4 tsp salt

120 g | 1/2 cup unsalted butter, softened

200 g | 3/4 cup caster sugar

1 tbsp lemon zest, finely grated

3 large eggs

1 tsp vanilla extract

1 tsp lemon extract

250 g | 1 cup ricotta

2 ripe peaches, pitted and sliced

1 tbsp icing sugar, for dusting

1. Preheat the oven to 180°C (160° fan) | 350F | gas 4.
Grease and line the base of a 23 cm | 9" cake tin with greaseproof paper.

2. Stir together the flour, almonds, baking powder, and salt.

3. Cream together the butter, sugar, and lemon zest in a separate
mixing bowl until pale and creamy, about 3-4 minutes.

4. Beat in the eggs, one by one, followed by the vanilla and lemon extract.
Fold in flour mixture in three additions, alternating with the ricotta,
until a mostly smooth batter comes together; don't overmix it.

5. Spoon and scrape into the prepared cake tin and rap the
tin on a flat surface to help settle the batter. Press peach slices into the
batter in concentric or circular patterns.

6. Bake for about 45-55 minutes until risen and golden on top;
it should be pulling away from the edges and a toothpick should come out
virtually clean from the centre. Remove to a wire rack to cool.

7. When ready to serve, turn out and lightly dust with icing sugar.