

# *French Nectarine Cake*

Poetry & Pies

**prep time:** 15 minutes

**baking time:** 50-60 minutes

**total time:** 1 hour, 15 minutes

**servings:** 6-8 (makes a 9" cake)



## *Ingredients*

- 1/2 cup (113g) butter, melted and cooled slightly
- 3-4 medium nectarines (or apples or other fruit)
- 1 cup (136g) all-purpose flour
- 1 teaspoon (5g) baking powder
- large pinch sea salt
- 2 large eggs
- 3/4 cup (150g) granulated sugar, plus more for finishing
- 3 tablespoons (44g) bourbon or rum
- 1 teaspoon (13g) pure vanilla extract

## *Instructions*

1. Preheat oven to 350\*. Generously grease a 9" springform pan with butter or baking spray.
2. Melt the butter either in a pan over medium low or in the microwave, watching carefully so as not to boil it, and set aside to cool while you prep the rest of the ingredients.
3. While the butter cools, cut the fruit into about 1/2 inch pieces. If desired, remove skin first (I didn't, but I would if using apples). I prefer smaller dices, but you can get away with 1 inch pieces.
4. Whisk the eggs vigorously for about 1-2 minute until they become frothy and lighter in color. Add the sugar and whisk again for 1-2 minutes. If your sugar is a larger grain, such as raw or organic, you can pause halfway through and cut the fruit then finish

whisking to help dissolve it. Mixture will still be grainy but well-mixed and slightly frothy.

5. Add bourbon and vanilla and whisk again to fully incorporate.
6. In a separate bowl, whisk together flour, baking powder, and salt.
7. Gently mix in half the flour then half the butter, then the rest of the flour, then the rest of the butter, fully incorporating between each addition. Be careful not to overmix at this point, as the more you mix flour with liquids, the tougher your cake will become.
8. Gently fold in the fruit with a spatula or wooden spoon. Pour into greased pan, spreading batter until somewhat even. Sprinkle a few pinches of sugar on top, getting it to the edges.
9. Bake 50-60 minutes, until a toothpick inserted comes out clean and the top begins to turn golden brown. You don't want a super blonde cake, as the slight caramelization is what makes it yummy! Let cool completely in the springform pan before serving.

*Enjoy!*

*Wrap leftovers well or place in an airtight container. Keep on the counter 3-5 days.*