



JERNEJ KITCHEN

SIMPLE EVERYDAY FRUIT CAKE

Simple Everyday Fruit Cake is great for any day of the year. Make it in less than one hour with your favorite seasonal fruit.

MAKES	8	SLICES
PREPARATION:	15	MINUTES
BAKE:	40	MINUTES
TOTAL TIME:	55	MINUTES

SIMPLE EVERYDAY FRUIT CAKE

125 g (1 cup) all-purpose flour

1/4 tsp baking powder

125 g (1 stick) butter, at room temperature

115 g (1/2 cup) sugar

1 tsp salt

1 tsp vanilla paste

1/2 tsp grated unwaxed lemon zest

2 eggs

40 g (3 tbsp) sour cream

1 peach

1 small pear

1 fig

TO SERVE

100 g (1/3 cup) sour cream

1 tbsp honey

2 tbsp unsalted chopped pistachios, optional

TOOLS AND EQUIPEMENT

8-inch (20cm) springform cake pan

PREPARATION

Grease an 8-inch (20cm) springform cake pan with butter and sprinkle with flour. Shake off any excess flour. Place a rack in the middle of the oven and preheat to 180 °C / 350 °F.

CAKE BATTER

In a small bowl, stir to combine the flour and baking powder. Set aside until needed. Add butter, sugar, salt, vanilla paste, and grated lemon zest to a large bowl. Beat with an electric mixer until creamy, for about 5-8 minutes.

CAKE BATTER

Gradually add the eggs. Before adding the second egg, make sure the first one is well incorporated. Sift in the flour mixture and mix until just combined. Stir in the sour cream using a spatula.

BAKE THE CRUMBLE

Pour the batter into the prepared springform pan and spread evenly using a spatula. Clean the fruits, and cut them into even wedges or slices. Arrange on top of the cake batter and place in the preheated oven. Bake for 40 - 45 minutes at 180 °C / 350 °F or until the cake is soft inside and golden-brown outside. Set aside to cool to room temperature.

SERVE

In a small bowl, stir to combine sour cream and honey. Cut the cake into eight slices and divide it between eight plates. Serve with a dollop of sour cream mixture. Optionally sprinkle with chopped pistachios.

small bowl
large bowl
electric mixer
spatula
kitchen knife