



HOME COOKING

with Cathy

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Hello there. I chose a peach dessert this edition as I always try to come up with recipes where we can use fruits and vegetables in season. You can also substitute the same amount of fruit in this recipe using apples, plums or apricots.

This is a recipe from Lucy Waverman who writes a food column in the Globe and Mail. She had come across a similar version in the New York Times. I hope you enjoy it!



Peach and Ginger Torte

Ingredients:

- 4 large peaches (about 2 cups), peeled, pitted and chopped into 1-inch pieces
- 1 Tbsp. fresh lemon juice
- 1 tsp. grated lemon zest
- ½ cup butter
- 1 Tbsp. freshly grated ginger
- 1 cup all-purpose flour
- 1 tsp. baking powder
- ½ tsp. salt
- 2 large eggs
- ¾ cup sugar
- 1 tsp. vanilla extract

Topping:

- 2 small peaches, skin-on, sliced
- 2 Tbsp. peach jam

**make sure ingredients are at room temperature)*

Preparation:

- Marinate chopped peaches with lemon juice and lemon zest. Melt butter with ginger in a small pot over medium heat. Set aside and let cool to room temperature.
- Preheat oven to 350 F. Butter an 8 inch spring-form pan and line the bottom with parchment paper.
- Stir flour with baking powder and salt in a small bowl. Beat eggs in a medium bowl with electric beaters until frothy. Gradually add sugar to eggs and beat for 5 minutes or until the batter is thick and pale. Beat in vanilla. Fold 1/3 of the flour mixture into the eggs. Mix in half of the melted butter. Add another 1/3 flour and remaining butter, finishing with remaining flour. The batter should be smooth and not very thick.
- Fold in drained, chopped peaches. Spoon mixture into prepared pan. Arrange peach slices on top of the cake about ½ inches apart.
- Bake for 55-60 minutes or until a cake tester comes out clean. If cake begins to brown too quickly, cover loosely with foil and continue cooking.
- Remove from oven and cool in pan for 10 minutes. Run a knife around the sides of the pan and release. Place a plate on top of the cake and flip over. Remove metal pan bottom and peel off parchment. Flip back over onto wire rack and cool completely.
- Heat jam in a small pot over medium heat until liquid. Brush cake with jam. Serve with vanilla ice cream and sliced fresh peaches if desired.
- Serves 6-8.

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