

Peach Plumcake



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✂ For 1,5 litre plumcake mold

Ingredients

300g of flour "00"
200g of cane sugar
100g of butter softened at room temperature
200g of peaches (excluding peel and stone)
3 eggs
170 ml of greek yogurt
6 teaspoons of water of orange flower
12 g of yeast cake
a handful of blades almonds and granulated sugar for garnish.

Method

Butter the mold of plumcake. Peel peaches and whip and keep aside. In a bowl beat the eggs with sugar and softened butter. Add the flour and baking powder sifted, yogurt and water of orange flowers. Mix well, fill the mold, pour the peaches over and with the help of a spatula (or if there is better than a syringe) let it slip in the middle. Bake in preheated oven at 180 degrees for 55/60 minutes. Towards the end of cooking sprinkle plumcake with the granulated sugar and blades almonds. Replace in oven and finish cooking. Take out of the oven, remove from the mold and let cool on a grill before serving.