



## Peach melba cake

**SERVES 6-8 PREP 15 mins COOK 40 mins EASY V**

*Inspired by the retro dessert, this cake works well for an afternoon tea in the garden, but is also delicious served warm with scoops of vanilla ice cream.*

**150g unsalted butter, plus extra for the tin**  
**175g golden caster sugar**  
**75ml double cream**  
**3 eggs, beaten**  
**1 tsp vanilla bean paste**

**200g plain flour**  
**1½ tsp baking powder**  
**100g raspberries**  
**2 peaches, stoned and sliced**  
**icing sugar, for dusting**  
**vanilla ice cream, to serve (optional)**

**1** Heat the oven to 180C/160C fan/gas 4. Butter a 20cm round cake tin and line with baking parchment. Beat the butter and sugar together in a stand mixer or using an electric whisk until light and creamy, about 5 mins. Combine the double cream and eggs, then add this to the butter and sugar mix, a little at a time, beating well after each addition. Beat in the vanilla, then fold in the flour, baking powder and a pinch of salt. Gently stir in half the raspberries.

**2** Spoon the mixture into the prepared tin and smooth the surface. Press the

remaining raspberries and the peach slices into the top of the cake, then bake for 45-50 mins until golden and a skewer inserted into the middle comes out clean. Leave to cool in the tin for 20 mins, then dust with icing sugar and serve warm with ice cream, if you like, or turn out onto a wire rack to cool completely, then cut into slices to serve. *Will keep chilled for up to three days in an airtight container.*

**PER SERVING (8)** 409 kcals • fat 23g • saturates 14g • carbs 44g • sugars 25g • fibre 2g • protein 6g • salt 0.4g

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Samuel Groves  
MADE IN ENGLAND SINCE 1817

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