

Peach Melba Cake

(Gluten Free)

Serves 10-12

Hands-on Time 35 minutes (plus cooling)

Baking Time 35 minutes

Ingredients

- Oil for greasing (flavourless, e.g., sunflower or vegetable)
- 2 tins of peach slices in fruit juice (approx. 410g undrained, each)
- 230g plus 1 tsp caster sugar
- 5 large eggs
- 250g ground almonds
- 30g plus 1 tsp cornflour
- Couple of pinches fine salt
- 100g plus extra for decoration frozen raspberries
- 1 tsp lemon juice (concentrate is fine)
- 400ml double cream
- 1 tsp vanilla extract
- 3 tbsp icing sugar

Equipment

- Scissors
- Baking parchment
- 2 x 20cm Fixed or push bottom cake tins
- Kitchen paper
- Mini chopper or blender
- 2 Mixing bowls
- Electric whisk
- Spatula
- Saucepan
- Fine sieve
- Spoon
- Small bowl
- Wire rack
- Knife

Method

1. Prepare the Cake Tins and Peaches

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Cut two pieces of baking parchment into circles to line the bases of the cake tins.
- Grease the tins with oil and line with the parchment.
- Drain the peach slices (reserve the juice for drinking). Pat the slices dry with kitchen paper.
- Blend 200g of peach slices in a mini chopper or blender until smooth. Set aside the remaining slices.

2. Make the Cake Batter

- Separate the eggs into two mixing bowls.
- Add the blended peaches and 130g of caster sugar to the egg yolks. Beat with an electric whisk on high speed for at least 1 minute.
- Clean and dry the beaters. Whisk the egg whites until foamy, then gradually add 100g of caster sugar. Continue whisking until stiff peaks form.
- Add the ground almonds, 30g of cornflour, and a pinch of salt to the egg yolk mixture. Combine with a spatula.
- Fold in the egg whites in two batches until no streaks remain.

3. Bake the Cakes

- Divide the batter between the prepared tins and smooth the tops with a spatula. Tap the tins on the worktop to remove air bubbles.
- Bake on the middle shelf for 35 minutes. Let the cakes cool in the tins for 15 minutes, then transfer to a wire rack to cool completely.

4. Make the Raspberry Jam

- Add 100g of frozen raspberries, 1 teaspoon of caster sugar, lemon juice, and a pinch of salt to a saucepan.
- Cook over medium-high heat, stirring, until the raspberries break down and the jam thickens (1-2 minutes).
- Press the jam through a fine sieve into a small bowl to remove seeds. Set aside.

5. Make the Raspberry Ripple Cream

- In a clean mixing bowl, whisk the double cream, vanilla extract, and icing sugar until thick and stiff.
- Gently fold the raspberry jam into the cream to create a ripple effect.

6. Assemble the Cake

- Place one cake layer on a serving plate. Spread half the raspberry ripple cream on top, creating a raised edge around the outside.
- Chop all but 8 of the reserved peach slices. Scatter the chopped peaches over the cream.
- Top with the second cake layer and gently press down.
- Decorate the top with the remaining cream, sliced peaches, and defrosted raspberries (if using).

Enjoy!