

# Apricot & coffee cake

## Ingrédients

- 135g cassonade sugar
- 3 eggs
- 75g espresso coffee
- 195g flour T45
- 5g baking powder
- 35g liquid cream
- 85g butter
- 7 to 10 apricots depending on their size

## Préparation

1. I don't know if you know the coffee & apricot association, but I assure you that if it can seem surprising at first, this mix is delicious!
2. So I made a coffee cake topped with apricot halves for a quick, moist and yummy result!
3. T45 baking powder liquid cream butter 7 to 10 apricots depending on their size Recipe : Melt the butter and let it cool.
4. Whisk the eggs with the sugar so that they swell and turn white.
5. Add the liquid coffee, then the sifted flour and baking powder.
6. Finally, add the cream and melted butter.
7. Pour the batter into a buttered and floured or sugared pan, then cover with half apricots, pressing them tightly together (you can use more than shown in the photo, the cake will be even better).
8. Sprinkle the apricots with a little bit of butter and cassonade sugar, then bake in the preheated oven at 170°C for 40 minutes.
9. Let cool, then unmold and enjoy!