



## Peach & Almond Slice

Sarah's servings: 12, Sarah's skill: Easy, Baking time: 50 mins

### Ingredients

170g Unsalted Butter  
4 Fresh Ripe Peaches  
240g Self Raising Flour  
40g Ground Almonds  
1 1/2tsp Baking Powder  
260g Caster Sugar  
3 large Eggs  
1 tsp Almond Extract  
2 Tbsp Flaked almonds for decoration

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### Method

- Pre-heat the oven to 180 degrees centigrade (160 fan) and line and grease a 23cm/ 9" square cake tin.
- Melt the butter in a pan or in the microwave and set aside.
- Peel and thinly slice the peaches - set aside for later.
- In a medium sized bowl or in the bowl of a stand mixer place the flour, ground almonds, baking powder, sugar, eggs, almond extract and cooled melted butter and mix until everything is combined.
- Put half the batter in the prepared tin and level.
- Place the peach slices on top evenly distributed.
- Put the rest of the batter over the peaches and sprinkle with the flaked almonds.
- Bake for 50 minutes or until a skewer comes out cleanly.
- Leave to cool before cutting into slices.