

Peach cakes with cinnamon sugar

Stephanie Alexander – Kitchen Garden Cooking with Kids

Garden Harvest: yellow peaches & “the girls” eggs

Our peaches from the garden are off a dwarf fruit tree. Even though the tree is very small we harvested an abundance. Other stone fruit, such as plums or apricots could be used instead.

Ingredients - makes 12 muffins

140g butter
 150g plain flour
 1 teaspoon baking powder
 3 teaspoons ground cinnamon
 3 eggs
 ½ cup caster sugar,
 plus 2 tablespoons extra for topping
 3 ripe yellow peaches

Equipment

Scales	Bowls- 1 small, 1 medium, 1 large
Whisk	Small saucepan
Pastry brush	12 hole muffin tray
Large knife	Measuring spoons & cups
Wire rack	Chopping board
Tablespoon	Wooden spoon

What to do:

*Preheat the oven to 200 degrees. Use the scales to weigh the butter, then melt it in the small saucepan over a medium heat. Using the pastry brush, grease muffin tin with the melted butter. Put the remaining butter to one side.

*Sift the flour, along with the baking powder and half the cinnamon, into the large bowl.

*Put the eggs and the ½ cup of sugar into the medium bowl and whisk well. Add the rest of the melted butter to the egg mixture and stir. Make a well in the dry ingredients, pour in the egg/butter mixture and stir to combine.

*Set out the chopping board and knife. Chop 2 of the peaches and add to the large bowl. Using the wooden spoon, mix everything together well.

*Using the tablespoon, divide the mixture evenly between the 12 muffin tin holes, filling each one no more than ¾ full.

*Slice the third peach into 12 slices (1 slice per cake), then press a peach slice into the top of each cake.

*Bake for 20 minutes or until the cakes are golden and feel firm to touch.

**** (ADULT HELP NEEDED) Remove the cakes from the oven ****

*Allow them to cool for few minutes in the tin, before turning out onto the wire rack.

*Combine the extra caster sugar and remaining cinnamon in the small bowl and sprinkle a little over each cake.

BOTTOM DRAWER - Interesting terms/techniques

- Making a well in dry ingredients
- Testing a cake by feeling its surface