



*This is the perfect simple butter cake...*

## Butter cake with peaches and raspberries

SERVES 8-10

**240ml (8½fl oz) whole milk**  
**60ml (2¼fl oz) crème fraîche**  
**220g (7¾oz) plain flour, plus extra for the pan**  
**1 tbsp baking powder**  
**½ tsp fleur de sel**  
**115g (4oz) unsalted butter, at room temperature, plus extra for greasing**  
**150g (5¼oz) granulated sugar**  
**1 large free-range egg**  
**seeds of 1 vanilla pod**  
**2 medium peaches, halved, pitted, and thinly sliced**

**30g (1oz) fresh raspberries**  
**1-2 tsp vanilla sugar**

- 1 Preheat the oven to 175°C/Gas Mark 4. Place a piece of parchment paper on a cutting board and set a 23cm (9in) round cake tin on top. Holding the tin securely with one hand, use a paring knife to trace around the tin and create a parchment circle to fit in the bottom of the tin. Butter the cake tin, then place the parchment circle in the bottom. Butter the parchment. Dust the cake tin with flour, tapping out any excess.
- 2 In a medium bowl, whisk together the milk and crème fraîche.
- 3 In a large bowl, whisk together the flour, baking powder, and salt.
- 4 In a separate large bowl, use a

wooden spoon to cream the butter until soft. Add the granulated sugar and continue creaming until well combined. Add the egg and vanilla seeds and continue creaming until fully incorporated. Add the flour mixture and the milk mixture, alternating each addition, until smooth and combined.

**5** Pour the batter into the prepared cake tin and use an offset spatula to spread it evenly. Arrange the sliced peaches in an overlapping, circular pattern, being careful not to let the fruit touch the side of the pan. Arrange the raspberries over and in between the peaches.

**6** Sprinkle with the vanilla sugar. Bake until the cake is golden and a paring knife inserted in the centre comes out clean, about 45 minutes. Set the pan on a wire rack and let it cool completely before serving.

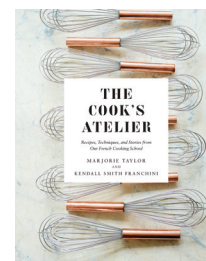
### \*TIPS

#### Using and storing vanilla pods

Keep vanilla pods stored in a glass jar filled with vodka. The vodka softens the beans, and the alcohol helps to preserve them. You could use another spirit, such as brandy, but vodka has a more neutral flavour. Whenever you need to use vanilla in a recipe, rather than tediously scraping the seeds out with a paring knife, you can simply snip the bean in half and squeeze out the vanilla paste.

#### How to make vanilla sugar

After using a vanilla pod (if it hasn't been steeped in milk or another liquid), let the pod dry out by leaving it in an open jar for a few days before adding it to a jar of granulated sugar. As you continue to add dried vanilla pods to the sugar, it becomes infused with vanilla flavour, creating vanilla sugar.



Recipe taken from *The Cook's Atelier* by Marjorie Taylor and Kendall Smith Franchini, published by Abrams (RRP £35), available from 10 April. Photography by Anson Smart.