



COOKING PASSION SINCE 1877

MINI NECTARINE BUNDT CAKES WITH ELDERFLOWER ICING



Makes: 22-24 mini bundt cakes

INGREDIENTS

Bundt cakes:

- 2 tbsp softened unsalted butter
- 200 g plain flour
- 120 g golden caster sugar
- 1 tsp baking powder
- ½ tsp bicarbonate of soda
- ¼ tsp salt
- 1 large egg
- 140 ml nectarine or peach yogurt
- 4 tbsp coconut oil melted
- 105 ml milk
- 3 nectarines, chopped finely

Elderflower icing:

- 150 g icing sugar
- 2-4 tbsp milk
- 2 tbsp elderflower cordial
- Zest of 3 limes

INSTRUCTIONS

1. Preheat the oven to CircoTherm® 165°C. Take a 12-hole mini bundt pan and grease it thoroughly with the softened butter. Put to one side.
2. In a large bowl, mix the flour, sugar, baking powder, bicarbonate of soda, and salt until combined. Add in the egg, yogurt, coconut oil and milk. Mix, using a spatula until everything is just combined.
3. Gently stir in the chopped nectarines.
4. Spoon the batter into a piping bag (no tip required) or a sandwich bag with the corner cut off. You want the hole to be approx. ¾ inch. This makes it easier to fill the bundt moulds. Pipe the batter into each hole.
5. Place in the oven and bake for 12-14 minutes, until an inserted skewer comes out clean.
6. Once cooked, cool for 10 minutes in the tin, then invert onto a wire rack and allow to cool completely.
7. When the bundt cakes are cool, make the icing. Whisk together the icing sugar, 2 tbsp of the milk and the elderflower cordial until combined. Add a little more milk if required, until you get a consistency that will coat the back of a spoon.
8. Drizzle the icing over the bundt cakes and sprinkle on the lime zest before serving.

