

Dessert

Heerlijke abrikozencakes

Door [Marc Fosh](#)

Totale tijd:

40 minuten

Porties:

Ingrediënten

All Ingredients

- 200g gewone bloem
- 2 eieren
- 80 ml olijfolie
- 2 theelepels bakpoeder
- 125g bruine rietsuiker
- 300 ml ongezoete yoghurt
- 200-300g verse abrikozen, een paar daarvan in vieren gesneden en de rest grof gehakt.
- Snufje zout

Methode

Vorbereiding:

15

Bereiding:

25

Porties:

Moelijkheids:

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1. Pre-heat the oven to 180 degrees C.
2. Prepare the muffin tin or forms by brushing with some melted butter and flouring them. Alternatively you can line them with baking paper.
3. In a large mixing bowl whisk together eggs sugar olive oil and yogurt into a smooth batter using a Braun hand mixer.
4. In several portions incorporate the salt flour and baking powder into the batter.
5. Gently fold in the chopped apricots reserving the quarters for the tops.
6. Fill the forms with the fruit-batter. Place a quarter apricot on the top.
7. Place in the oven and bake for 20-25 minutes until golden or when a wooden toothpick inserted into the middle of the cake comes out clean.
8. You can use a variety of stone fruit for these teacakes. Try plums peaches or even other fruit like figs work extremely well.
9. If you like a crunchier texture add a few chopped nuts to the batter. Pecans or pistachios are just perfect.
10. Serve these warm drizzled with some vanilla pudding for a lovely after meal dessert.