LEONFORTE PEACH CAKE

Categoria: Desserts **Tempo di preparazione:** 1 hour and 30 minutes **Difficoltà:** medio [redacted]

Ingredienti per 6 serves

- 3 eggs
- 125 g sugar
- 200 g flour
- 1 sachet of vanilla baking powder
- 125 g butter
- 3 Leonforte peaches PGI (if you cannot find them, substitute with yellow-flesh peaches) + one for the decoration
- cinnamon sticks, to taste
- 1 star anise
- icing sugar, as needed

Leonforte peaches PGI are a prized late fruit that allows you to enjoy the taste of summer even in early autumn.

Difficulty: **moderate**
Cost: **low**
Preparation time: **1 hour and 30 minutes**
Serves: **6**

Method

Whisk the eggs very well with 100 g of sugar.

Add the four and the baking powder, keep whisking with an electric whisk.

Soften the butter over heat until just melting, pour it into the mix and whisk again.

Whisk for at least 15 minutes until it is very airy.

Slice the peaches, boil them in water in small pan, adding the rest of the sugar, a stick of cinnamon and the star anise.

Once the slices are softened, drain them from the liquid.

Butter a cake tin or line it with baking paper.

Pour in the cake mix and place the peach slices on the top, keeping a few slices aside to decorate the cake.

Cook in a preheated oven at 200°C for 20 minutes.

When the cake is done, take it out of the oven and leave to cool.

Dust with icing sugar using a small sieve and decorate with the peach slices set aside and, if you like, a few sticks of cinnamon.