

# Andrew's Apricot Slice

Recipe from Andrew, CEO of the Pinnacle Foundation

## INGREDIENTS:

4 eggs  
220 grams butter  
1 1/3 cups caster sugar  
1 1/3 cups plain flour  
Teaspoon baking powder  
Teaspoon vanilla bean paste  
Large can drained apricots  
(fresh if in season)  
Extra caster sugar to sprinkle  
on cake

## METHOD:

### Step 1

Beat together softened butter and  
caster sugar with vanilla bean  
paste until light.

Add eggs one at a time and  
continue to beat.

Fold in flour and baking powder.

(Use a little more/less flour  
depending on size of eggs you  
have used – aim for cake batter  
consistency.)

### Step 2

Place mixture in a rectangular  
cake tin lined greased and lined  
with baking paper.

Place apricots gently on top of  
cake batter (stone side facing up).

Sprinkle caster sugar over apricots.

Bake for 50 minutes at 160C.

Eat on your picnic!



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