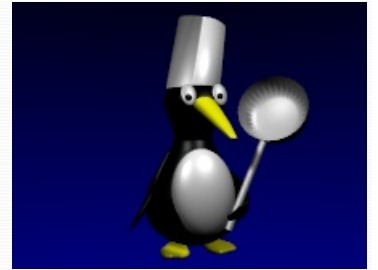


Apricot Layer Cake



Categories: Cakes

Yield: 1 cake

Ingredients

| Amount | Ingredients | Preparation |
|--------|-------------|-------------|
|--------|-------------|-------------|

cake

| | | |
|-----------|------------------------|--|
| 225 g | butter | |
| 225 g | castor sugar | |
| 55 g | coconut | |
| 4 | egg | |
| 200 g | flour | |
| 1 1/2 tsp | baking powder | |
| | vanilla essence | |

Filling

| | | |
|----|-------------------------|---------------|
| 6 | tbsp apricot jam | homemade best |
| 55 | g coconut | |
| 43 | g butter | creamed |

Topping

| | | |
|----|----------------------|--|
| 55 | g butter | |
| 4 | tbsp milk | |
| 55 | g brown sugar | |
| 85 | g coconut | |

Instructions

Cake:

Cream butter and sugar. Add eggs and vanilla essence and beat. Add dry ingredients and mix in. Pour into 3 round cake pans, approximately 18 cm in diameter. Bake for 25 minutes at 180–190°C.

Filling:

Mix and spread between layers.

Topping:

Heat all ingredients gently until combined. Spread top of cake with jam then topping. Grill low until lightly browned.