



Fruit and almond snack cake
Makes 16 pieces

454g of peaches
200g of fresh blueberries
1 cup plus 2 Tbsp almond flour
 $\frac{3}{4}$ cup all-purpose flour
1 cup sugar
2 tsp baking powder
 $\frac{1}{2}$ tsp salt
Zest of 1 lemon
 $\frac{3}{4}$ cup butter, softened
3 eggs at room temperature
2 tbsp coarse sugar (turbinado)

Preheat oven to 350F° and grease a rectangular 9x13 baking pan

1. Slice the peaches into $\frac{1}{4}$ " wedges and set aside. You can leave the skin on or remove it.
2. Stir together the almond flour, all-purpose flour, baking powder, salt, sugar and lemon zest. Add the soft butter and stir with a wooden spoon until the butter is well incorporated into the dry ingredients. It's ok if there are a couple pea sized pieces of butter still visible. Stir in the eggs until you have a smooth, creamy mixture.
3. Scrape the batter into the prepared baking pan and work it into the corners, smoothing out the top as you go.
4. Press the peaches gently into the batter, lining them up in a couple rows. Scatter the berries over the top and gently press into the batter.
5. Sprinkle the coarse sugar over top of the fruit.
6. Cook on the middle rack for 45-55min until the middle is set and the top is golden brown. Remove from oven and cool for 30min. Enjoy.