

Peach and dulce de leche cake, all in one tin



“In Uruguay, the original version of this cake is known as chaja - layers of light, fluffy sponge soaked in peach syrup, whipped cream, dulce de leche, peach slices and crumbled meringue,” explains food writer Rukmini Iyer.

“My version incorporates the dulce de leche and fresh peaches into an olive oil cake - serve it warm out of the oven, with creme fraiche or lightly whipped cream alongside.”

PEACH AND DULCE DE LECHE CAKE WITH MERINGUES AND CREAM

INGREDIENTS (SERVES 8)

225g olive oil
225g dulce de leche (you can use tinned Nestle caramel, sold next to the condensed milk)
50g caster sugar
4 free-range eggs
225g self-raising flour
1tsp baking powder
3 under-to-just-ripe peaches, thinly sliced
To serve...
175g dulce de leche (this is the remaining caramel in the tin)
A handful of crushed shop-bought meringues
Creme fraiche or lightly whipped cream

METHOD

1. Preheat the oven to 160°C fan/180°C/gas 4.

2. In a food processor or by hand, mix the olive oil and dulce de leche together with the sugar until well combined, then beat in the eggs, one at a time. Fold in the flour and baking powder, then pour into a 26cm by 20cm roasting tin or cake dish.

3. Arrange the sliced peaches over the batter, then transfer to the oven and bake for 25 minutes, until golden brown and a skewer inserted into the middle comes out clean. Let the cake cool in the tin for 10 minutes.

4. Melt the remaining dulce de leche in a pan until smooth and pourable, then drizzle this over the warm cake. Scatter with a handful of crushed meringues, then serve with creme fraiche or lightly whipped cream alongside.

Notes: As this cake contains fresh fruit, if you are not eating it on the day you make it, store it in the fridge. I like to warm it up slice by slice in the microwave - 30 seconds on high.

■ The Roasting Tin Around The World by Rukmini Iyer, photography by David Loftus, is published by Square Peg, priced £16.99

