



persiMon[®] Spice Cake

This cake is super easy to put together and even more fun to eat! It's got loads of flavour and is delicious with a good cup of a coffee, tea or anytime you just want a slice of something delicious.

Makes 8-10 servings

INGREDIENTS

- 4 cups** of de-stemmed, diced persiMon[®]
- 1 cup vegetable oil** (neutral oil such as Avocado, Canola or Sunflower)
- 2 eggs**
- 1½ cups** of Demerara cane sugar
- 2 cups** all-purpose flour
- ½ tsp** of sea salt
- 1 tsp** baking soda
- 1 tsp** cinnamon
- ¼ tsp** each ground ginger and nutmeg
- 1½ tsp** vanilla



PREPARATION

- Preheat oven to 350°F. Grease and flour a bundt pan. Set aside.
- Using a hand mixer, blend oil and eggs in a bowl until creamy.
- Add sugar, vanilla and mix until well incorporated.
- In separate bowl, sift together dry ingredients.
- Add dry ingredients to egg mixture and mix well. Mixture will be a bit stiff- that's normal.
- Fold persiMon[®] into mixture.
- Bake for 75 minutes or until toothpick comes out clean and cake has a golden hue.
- **Optional:** sprinkle with icing sugar and serve with a Spanish brandy-sweetened whipped cream.

Source: www.maryluzmejia.contently.com

