Cake with seasonal fruit (3a 12-14 pieces)

For the mix

- 400 g of fruits from compote *(cherries, plums, apricots) or fresh fruits, gently cooked for 10-15 min on low heat, and once they cool down a bit, we add a spoon of honey. I had plums, which I prepared this way, and I added a few leaves of geranium and 2-3 cloves (spice) for aroma, while cooking.*
- 1 ½ cup* all-purpose flour
- ½ cup sugar
- 12 g baking powder
- ½ teaspoon cinnamon or cardamom *(clove aroma is also great)*
- pinch of vanilla seeds or ½ teaspoon vanilla extract
- pinch of sea salt *(I use vanilla salt, which I prepare myself by mixing vanilla seeds and sea salt)*
- ½ cup whole milk
- ½ cup simple extra virgin olive oil *(for a juicier texture)* & 1 tbsp for greasing the baking dish
- 2 medium eggs
- icing sugar & tea drainer *(for sprinkling)*
- round baking dish with diameter 25 cm or rectangular one 20x24 cm

*I use a 300 ml cup/mug as a measure

Preparation steps

- Leave the fruits to drain in a colander
- Oil the baking dish and preheat the oven at 180C *(low heat & fan)*
- Sieve the flour in a bowl, add sugar, baking powder and spices. Mix them well.
- Join the milk, EVOO and eggs and whisk well until getting a smooth mix
- Pour 2/3 of the mix in the greased dish and arrange the fruits densely, while leaving some dough in between. Spread the remaining 1/3 of the mix and arrange the rest of the fruit. This approach allows for the fruit to distribute evenly, without sinking on the bottom.
- Bake in a preheated oven for 35-40 min until golden, while checking the readiness with a skewer *(no dough stays on the skewer)*
- Leave the cake to cool down, sprinkle it with icing sugar and serve

I keep the cake in the fridge in a closed container or in a serving dish with lid. This way the cake remains juicy and fresh.

Baking dish with removable ring is also an option, covered with baking paper and greased too.

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