

PETITS GATEAUX AUX PECHES/PEACH TEACAKES

Yields approximately 770 g of batter or ~ twenty-two 36 g / 1.3 oz petite cakes. I prefer silicone molds - no buttering!

This can also be baked in a 9" springform pan, buttered then lined with buttered parchment.

Review the recipe and do your *mise en place*, paying attention to ingredients that require being at room temperature. The batter blends up more smoothly when butter, eggs, milk are at room temp.

Topping:

- 35 g / 2.5 tablespoons unsalted butter, cold and small diced
- 30 g / 2 tablespoons granulated sugar
- 1/4 teaspoon ground coriander
- 1/8 teaspoon cinnamon
- a pinch of ground ginger
- a few grates of fresh nutmeg

Cake

- 140 g / 10 tablespoons unsalted butter, room temperature
- 180 g / 1 cup minus one generous tablespoon granulated sugar
- 2 large eggs, room temperature
- 1 teaspoon vanilla extract
- 130 g / 1 cup all purpose flour
- 55 g / 1/2 cup almond flour
- 35 g / 1/4 cup whole wheat pastry flour
- 1 teaspoon baking powder
- 1/2 teaspoon ground coriander
- 1/4 teaspoon kosher salt
- few grates fresh nutmeg
- 120 ml / 1/2 cup whole milk, room temperature
- 2 ripe peaches, peeled, stoned and medium diced

the french tarte

the sweet taste of france

1. Have your chosen silicone flexi-molds ready on a grid set into a half sheet pan
2. Heat the oven to 375°F.
3. Blend dry topping ingredients in a small bowl and set aside. Dice butter and hold in fridge until needed.
4. For the cake - in the bowl of a stand mixer with the paddle attachment blend the butter and sugar on medium high a couple of minutes.
5. Blend in the eggs one at a time, scraping down the bowl after each addition.
6. Blend in vanilla extract.
7. In a separate bowl whisk all three flours, baking powder, salt and spices.
8. On low speed, beginning and ending with the flour mixture, add 1/3 of the flour to the butter/sugar/egg mixture alternating with 1/2 the milk until all are incorporated.
9. Portion/pipe the batter into the molds, filling each about 3/4 full.
10. Top each cake with a few peach pieces and push them lightly into the batter with a knife or spatula tip.
11. Bake about 10 minutes, remove from the oven; sprinkle each with the sugar/spice topping mix and dot with a few pieces of cold butter. Bake an additional 10 minutes or so until tops are golden and a tester in the middle comes out clean.
12. Cool in the pan about 10-15 minutes before gently turning the cakes out onto a cooling grid.

Serve at room temperature OR freeze, well wrapped, for up to several weeks.

Garnish idea: whip 2 ounces mascarpone with 2 ounces heavy cream, a teaspoon of vanilla and a tablespoon or two (to taste) of confectioner's sugar. Pipe or spoon on a dollop of cream. Top with oat crumble. Yum!

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