

QUINCE CAKE with VANILLA SUGAR SYRUP

For the poached quince

Ingredients

- 1 large quince to give approximately 300g poached fruit
- 2 teaspoons vanilla extract (the pure vanilla extract with the vanilla seeds preferably but any good quality vanilla extract is fine)
- ½ cup caster sugar for poaching the fruit
- Water

Method

1. Peel the quince and slice the flesh from the core with a sharp knife then cut into small slivers. Heat caster sugar with about a cup of water and the vanilla extract in a pan. Boil until the sugar has dissolved and then add the quince. Make sure the liquid covers the quince and if it does not then add more water. Make sure the pan is covered and simmer for approximately 8 or so minutes. Remove from the heat and set aside to cool.

For the cake

Ingredients

- 150ml good fruity olive oil
- 200g caster sugar
- 3 eggs
- 350g plain flour
- 1 ½ teaspoons baking soda
- 100g ground almonds

Method

1. Preheat the oven to 180°C (160°C fan). Grease and line a 20cm springform cake tin with non-stick baking paper.
2. Whilst the quince is poaching, beat the sugar with the olive oil. Add the eggs, one at a time and beat until the mixture has increased in volume.
3. Sieve the flour and baking soda together and fold gradually into the oil and sugar mixture, using a metal spoon. At this point, the mixture will be very stiff.

4. Strain the quince from the poaching liquid and add to the mixture along with the ground almonds and some of the poaching liquid - you only need enough to loosen the mixture so that it is not stiff but it does not need to be as soft as cake mixture usually is.
5. Bake for approximately one hour but check after 45 minutes. A skewer should come out clean. Pour the vanilla sugar syrup over the hot cake and leave to cool.

For the vanilla sugar syrup

1. Pour approximately a cup of the remaining poaching liquid over a ½ cup of caster sugar. Do not dissolve the sugar but make sure the sugar and liquid are thoroughly combine.
2. Pour evenly over the cake. The liquid will seep through the cake while the sugar crystallises on the top.