



I'm back in connected land!!! And to celebrate I want to share with you one of the simplest and tasty (but far from heart-healthy) sweet treats I know. It's not my recipe. It's from Jocasta Innes' *The Paupers Cookbook* which I love and have mentioned many times, and this is the last recipe from that book I'm going to add to twimii - simply because if I don't stop now I'll end up posting the whole book. Did I stick faithfully to the recipe in the book? No, it seems I'm incapable of following recipes to the letter. In fairness it's not easy to find tinned apricots - at least I didn't find it easy - so I've used peach slices not apricot halves. It still works great. That's one of the fantastic things about this recipe, you can try different tinned fruit and all you need to get this great dessert is white bread, butter, sugar and cinnamon. And the result tastes like something you'd buy in a patisserie.

I'm going to quickly give, not word for word, the Jocasta Innes' original recipe which is simply, 1 small tin of apricots in syrup, 4 thick slices of fresh white bread, butter, sugar, cinnamon - drain the syrup from the apricots into a small saucepan, butter the bread thickly on both sides, cut off the crusts, place in baking tin, press the apricots firmly into the buttered bread, sprinkle over the sugar (preferably Demerara), dust with cinnamon and bake in the oven for 30 minutes at 180°C (350°F, gas mark 4), make a glaze with the syrup in the saucepan and a little cornflour and pour over the apricots when baked.

If, like me, you tend to use salted butter in almost everything I have a little word of warning for this one; I used to always use salted butter with this and the result was lovely but I once made it for someone, had baked it for slightly longer than the 30 minutes and it was quite a while before we ate it and unfortunately the underside of the bread tasted very salty, so if you want to avoid this happening to you I'd advise using unsalted on the underside of the bread and then salted on the side the peaches/apricots will go on.

I used more fruit than the original recipe so if you are more of a bread than fruit fan maybe go with the original.

The way I make Baked, Buttered Apricots *Peaches* is



Ingredients

Serves 4 - 6

- 2 (420g - 250g drained weight) tinned peach slices in syrup
- 5 thick slices of white fresh bread
- unsalted and salted butter
- golden caster or demerara sugar
- ground cinnamon

Instructions

1. Drain the peaches, reserve the syrup from one of the tins in a small saucepan. Set aside.
2. Turn on the oven to 180°C (350°F, gas mark 4). Spread a thick layer of butter on one of the slices with unsalted butter, cut off the crusts, place bread butter side down in an oven dish (no need to grease it), spread the salted butter thickly on top. Repeat this for the next four slices.
3. Press the peach slices firmly into the bread. Sprinkle over the sugar and a generous dusting of cinnamon.
4. Place the dish in the oven for 30 minutes to bake.
5. When the dish is done, take out and make the glaze. Blend together a level tbsp of cornflour with 1 tbsp of water and add this to the syrup, heat until thickened. If you like you could add some sweet white (like a Muscat) or sweet liqueur (like Ameretto) to give the glaze more of a zing. When the syrup has thickened pour over the pudding.

So so simple and yet so tasty!