

BOLO DE PÊSSEGO

PEACH CAKE



Ingredients :

- 100g flour
- 125g sugar
- 125g butter
- 4 eggs
- 1 can sliced peaches
- Caramel

Preparation :

1. Mix the flour with the sugar
2. Melt the butter. Add to above mixture
3. Add the eggs one by one
4. In a tart mold that has either been buttered or covered with baking paper, pour caramel
5. Put the peaches slices on top of the caramel
6. Pour the dough over the peach slices
7. Cook in pre-heated oven for about 45 minutes (check with toothpick, if comes out clean that the cake is cooked)
8. While still warm and still in mold, pour over the cake juice of the peach can that you have mixed with a small amount of your favourite liquor
9. When all the cake has absorbed all the liquid, serve. It is better if the cake is still luke warm