

NECTARINE JAM & VANILLA BEAN CAKE || NFS

INGREDIENTS:

Nectarine Slices:

Two nectarines sliced thinly to lie over the cake. You can do this first and then drench a paper towel with lemon and cover the nectarine slices in a bowl.

Nectarine Jam

Ingredients:

1 lb. |16 oz. | |453 g| chopped nectarines

1 1/2 c. |300 g| sugar

3/4 c. |6 fl. oz. | |170 g| water

1/2 lemon – halved, juice with seeds removed

Vanilla Bean Cake

Ingredients:

1 1/2 c. |210 g| All-Purpose Flour

1 c. |200 g| Sugar

1/4 tsp. |2 g| Baking Soda

1 sticks |8 tbsp. | |115 g| |4 oz. | Butter (room temperature)

2 Eggs |108 g| |3.8 oz. | |6 tbsp. |

1/4 tsp. |2 g| sea salt

5 tbsp. |75 g| milk

1 tbsp. vanilla bean paste or 1/4 tsp. vanilla bean powder

Tools

Large Loaf Pan

Hand Mixer (optional)

DIRECTIONS:

Nectarine Slices:

Two nectarines sliced thinly to lie over the cake. You can do this first and then drench a paper towel with lemon and cover the nectarine slices in a bowl.

Nectarine Jam

Sterilize the jar and lids for canning by boiling them.

Place the nectarine, sugar, water, and lemon juice and halves (they provide the necessary pectin) in a large bowl and set aside at room temperature for 1 hour.

After 1 hour, transfer the nectarines mixture into a pot and bring to a boil over medium-high heat. Continue to cook, stirring the jam constantly, for about 15 minutes. Skim any foam from the surface of the jam as it cooks.

After 15 minutes, drop the heat to medium. You want to keep the jam at a constant simmer, stirring frequently, to make sure the jam isn't scorched at the bottom of the pot. After a total of 30 to 45 minutes, check to see if your jam has set by placing a small spoonful of jam on the plate from the freezer. The jam is set when it holds its shape on the cool plate. If it seems loose, continue cooking over medium-low heat until set.

Remove the lemon halves and place the jam your sterilized jar, filling them to the bottom-most ring. Gently tap the bottom of each jar on the counter to release any air bubbles. Using a damp clean towel, wipe the rims of the jars and secure the lids and rings. Process in a water bath for 5 minutes if using pint jars, 10 minutes if using quart jars, remove the containers with tongs and let cool on the counter. When the jam is cool, remove the metal rings, check for proper seals, and label with the date and contents, store in a cool, dark cupboard until ready to use for up to 6 months.

Vanilla Bean Cake

**this can be done with or without a hand/stand mixer*

Preheat our oven to 350F/180C and pre-measure out all your ingredients. Your flour, baking soda, and salt can go into one bowl and don't forget to sift the dry ingredients and whisk it to combine all ingredients. In another bowl spread your butter until it is no longer in a stick and add your sugar, beating until fluffy – about 3 minutes of medium high speed – add your eggs one at a time and mix until combined, and then add your vanilla paste milk. Add your dry ingredients adding 1/4 of each at a time; pour your cake batter in your greased loaf pan, add, 1/4 to 1/3 cup of your nectarine jam and mix slightly into the batter on top and then add your sliced nectarines and bake in the oven for about 60 to 70 minutes.

Assembly:

Once the cake has completely cooled, take a serrated knife and slice 6 to 10 slices of cake, top with whipped cream and extra jam.

ENJOY!