

Rafi's Apricot Birthday Cake

(thank you, Juanita)



Ingredients:

1 cup (225g) butter
8oz (250g) cream cheese
1 ½ teaspoons vanilla
2 ¼ cups of flour
1 ½ cups sugar
1 ½ teaspoon baking powder
4 eggs

Fruit mix:

1 ½ Cups diced dried apricots
¾ cups raisins
½ cup sugar

Procedure:

1. Boil the fruit mix for 20 minutes, strain and let cool
2. Preheat oven to 250F, and butter (and flour) your baking pans
3. Cream all the dry ingredients in a cake mixer, adding the eggs one at a time as you mix.
4. Add the fruit mix. It will soften the mixture as you keep mixing. If it is still too dry, a little of the fruit mix water will help. Just a little.
5. Bake at 250F for 15min
6. Bake at 300F for about 40-50min (depending on the thickness of your pans. Use a toothpick to test for doneness).
7. Enjoy