

Home style Fay Elberta Peach Jam Cake

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Preheat oven to 350°F

1 tablespoon unsalted butter, softened	2 cups unbleached pastry flour
1/4 teaspoon salt	1/4 teaspoon cream of tartar
1/4 teaspoon baking soda	½ cup granulated sugar
1 tsp grated lemon zest	6 tablespoons chilled butter, cut into bits
1 large egg	1 teaspoon vanilla
3 tablespoons milk	3/4 cup Fay Elberta peach preserves
2 teaspoons coarse sugar	

Brush a large baking sheet with the tablespoon of soft butter.

In large shallow bowl, combine the flour, salt, cream of tartar, baking soda, sugar and lemon zest. Blend thoroughly with hands or fork. Cut in the butter, using a fork or blender until the mixture resembles coarse meal.

Stir the egg, vanilla and milk together. Make well in middle of dry ingredients and add liquids. Gradually work in dry ingredients, tossing with fork. This will thoroughly moisten the dough. It should be lumpy, sticky and moist.

Gather and turn the dough onto generously floured surface. Lightly flour your hands. Pat the dough out to form a 13x8-inch rectangle. Place it on the prepared baking sheet. Dab the preserves down the center of the dough in about 2-inch ribbon. Fold the lengthwise edges of pastry over the filling, overlapping them slightly. Pinch the seam together. To prevent the filling from oozing, pinch ends together.

Sprinkle top of the cake with coarse sugar. Bake on center rack of the oven for 25 minutes. Reduce the heat to 250°F and bake another 25 minutes. Cool slightly. Cut into ½ to ¾ inch thick slices and serve warm or at room temperature. Makes 8 servings.

Fay Elberta jam can be made in advance at home or purchased from artisanpreserves.com