

Raspberry Peach Torte

SKILL
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MAKES
8 Servings

Ingredients

- 4 ounces butter, softened
- 1 cup sugar
- 1 teaspoon vanilla
- 2 eggs
- 1 1/2 cups flour
- 2 peaches, halved and cut into thin wedges
- 1 cup Stonewall Kitchen Raspberry Peach Champagne Jam



Directions

1. Preheat oven to 325 degrees F.
2. Line a 9-inch spring form pan with parchment paper.
3. Place butter, sugar and vanilla in a bowl. Using an electric mixer, beat until light and creamy.
4. Add eggs and beat well.
5. Fold in flour and spoon mixture into spring form pan.
6. Top with sliced peaches and Raspberry Peach Champagne Jam.
7. Bake for 1 hour.

