

WEBB'S FRUIT

QUALITY IN EVERY BITE

EST 1914

CROMWELL - CENTRAL OTAGO

GRANNY WEBB'S

Summerfruit Recipes



Summerfruit is simply another way of saying apricots, nectarines, peaches, pears, apples and berries. Fresh or preserved (bottled) summerfruit can be used in all these recipes.

SUMMERFRUIT CAKE

1 ¼ cups self-raising flour

¾ cup sugar

120g butter, melted

1 tsp vanilla

2 eggs

2 cups sliced summerfruit, fresh or preserved (bottled/canned). Drain preserved fruit.

PLUS

2 cups of additional fruit. Can be a repeat of the first 2 cups or different fruits, berries, sliced apple or banana.

2 tbsp sugar

1 tbsp cinnamon

Blend flour and sugar. Add melted butter, vanilla and eggs.

Stir to make a smooth batter. Pour batter into a greased, loose-bottomed 24cm cake tin.

Place the fruit on top of the batter, piling it up and pressing down a little.

Sprinkle with cinnamon and sugar and bake at 180C for 1 hour.
Serve warm or cold.



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FROZEN FRESH

FRUIT SALAD

Prepare during the summerfruit season to bring Central Otago sunshine to winter months --- you can add any fruit except red flesh plums.

4 cups water
3 cups sugar
2 tsp ascorbic acid

Blend sugar, water and ascorbic acid. Bring to boil and allow to cool.

Peel (where necessary) and slice fresh summerfruit. Put in suitable container with airtight lid and pour in cooled syrup. This should cover the fruit. Immediately put in freezer, only removing to thaw-out and enjoy.

FRUIT CRUMBLE

½ cup flour
1 tsp baking powder
75g butter
½ cup oats
¼ cup sugar

Put flour and baking powder in a bowl.

Cut in butter until it resembles coarse breadcrumbs. Stir in oats and sugar.

Spoon over fruit (about 2 cups). Webb family favourites are apricot, apple and berry, pear and peach/nectarine.

Bake at 180C for about 30 minutes.

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WHEREVER IN NZ YOU ARE**

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