Peach and Raspberry Squares

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes 18 squares:

300g sugar
250g unsalted butter
200g self-raising flour
3 eggs
100g raspberries
1 large peach, diced
1 tsp vanilla extract

Instructions

1) Preheat oven to 180 degrees C.
2) Melt the butter over a low heat in deep saucepan. Add the sugar, eggs and vanilla extract. Beat until smooth, then add the flour and a dash of salt.
3) Pour the mixture into a shallow rectangle baking tray. Add the peach pieces and raspberries evenly over the mixture.
4) Bake for about an hour until it looks all bouncy.
5) Leave to cool completely before cutting into squares.