



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.