

Chocolate Apricot Tea Cakes

1/2 C. organic butter, softened to room temperature
1 1/2 C. organic sugar
2 eggs
1 C. organic sour cream
2 C. unbleached wheat flour
1/2 C. cocoa powder
1/2 t. baking soda and salt
1 1/2 t. baking powder
1 t. vanilla extract
4 ounces bittersweet organic chocolate, chopped
3 ounces dried unsulphured apricots, chopped fine

Cream together the butter and sugar until light and fluffy. Then add eggs and sour cream and combine well.

Sift together the flour, cocoa powder, baking soda, baking powder, and salt. Add to the butter mixture.

Add the chocolate, vanilla and apricots and mix.

Butter and flour either an 6 - 8 cup Bundt cake pan, two 1 pound loaf pans, 4 mini loaf pans, or other cake mold and fill with batter leaving about 1 1/2 inches of room from the top of the pan.

Bake in a preheated 325° oven until springy, about 55 minutes. Unmold while warm, and wrap in plastic wrap.