

*“ We have a tradition in our family that whenever one of us moves house, we all turn up to help and someone brings ‘moving cake’. It turns out that the recipe is actually a classic Australian Women’s Weekly Almond Apricot Cake, but to us it will always be ‘moving cake’. It is delicious, filling, and easy to transport! It made me realise the importance and joy of shared traditions. When I started to prepare my estate plan I made sure to include details about who I would like to receive my possessions, so that my family can continue to enjoy the wonderful memories associated with them and keep our traditions alive. ”*



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# Moving Cake\*

## Ingredients

### Pastry

1  $\frac{1}{3}$  cups self-raising flour

1  $\frac{1}{3}$  cups plain flour

225g butter

$\frac{1}{2}$  cup castor sugar

2 tsp vanilla essence

2-4 tbsp milk

$\frac{2}{3}$  cup apricot jam

### Filling

5 large eggs (separated)

4 tbsp warm water

$\frac{2}{3}$  cup castor sugar

1 tsp vanilla essence

1 tsp almond essence

4 tbsp self-raising flour

4 tbsp cornflour

180g ground almonds

120g butter (melted)

## Method

1. Preheat oven to 170°C (fan forced) and grease a 25x30cm lamington tin.
2. To prepare the pastry, sift the flours into a large bowl and rub in the butter. Add sugar, vanilla and milk and knead on a lightly floured board until smooth. Refrigerate for 30min.
3. Cut two thirds from the pastry and press evenly over the base of the lamington tin and then spread with jam (reserve remaining pastry for decorating the top).
4. To prepare the filling, beat egg whites until stiff peaks form. Separately beat egg yolks, water, castor sugar, vanilla essence and almond essence until thick and creamy. Add the egg whites, sifted flours, almonds and melted butter and fold together very gently.
5. Pour mixture into tin (on top of apricot jam layer) and spread evenly.
6. To decorate, roll remaining pastry to approximately 3mm thick and cut into 1cm wide strips. Arrange in an open-lattice pattern on top of cake.
7. Bake for approximately 40-50min, or until cooked when tested with a skewer.
8. Cool in tin for 5 minutes and then transfer to a wire rack to cool completely before cutting into squares to serve.

\*Adapted from Australian Women's Weekly Almond Apricot Cake