

Apricot Pecan Tea Cake

This recipe was inspired by, and adapted from, the Chewy Brown Sugar Date Walnut Loaf in [*The Perfect Finish*](#) by Bill Yosses and Melissa Clark. The coconut adds moisture and sweetness (I halved the brown sugar called for in the original recipe), but its flavor is subtle, so coconut non-fans may not even know it's there.

N.B. This recipe does not contain fruit leather.

Makes 1 loaf

1-1/3 cups (packed) diced dried apricots (about 6-1/2 ounces)
1/2 cup dark brown sugar
1/2 cup sweetened flaked coconut
8 tablespoons (1 stick) butter, cut into rough chunks
1 teaspoon baking soda
1 teaspoon vanilla
1 cup all-purpose flour
1/2 cup whole wheat pastry flour
1 egg, at room temperature
1 cup chopped toasted pecans
Pinch salt

Preheat the oven to 350 degrees. Butter a 9 x 5-inch loaf pan.

Combine the apricots, brown sugar, coconut, butter chunks, and 1 cup of water in a medium saucepan and bring to a boil. Once the butter melts, remove the pan from the heat and add the baking soda. Using a wooden spoon or heatproof spatula, give a few quick stirs. The mixture will foam up like a crazy science experiment. It's really, really foamy. Scrape into a mixing bowl and let cool for about 5 minutes.

Stir in the vanilla, both flours, egg, pecans, and salt and mix well (by hand) to combine. Scrape into the prepared pan. Bake for about 55 minutes, or until the cake is set and a skewer comes out clean. Cool for 10 minutes, run a knife around the sides to loosen, and unmold onto a rack. Cool completely, then slice and serve.