



MY NEIGHBOUR'S KITCHEN:



Bryony uses top-quality butter as this lends the cake its main flavour.



QUATRE QUARTS

MY MUM IS ITALIAN, BUT WAS BORN IN BRITISH GUIANA [now the independent nation of Guyana]. My dad was born in the Democratic Republic of the Congo. Mum met my dad in Paris and they are still there 40 years later. The French talk about food all the time. Even though I have been living in Australia for about four years, I am first-generation French, and French food is what I like to eat.

Quatre quarts is the ultimate cake from my childhood. I like to cook it because it's very forgiving. I am a bit superstitious with it because I once used electric beaters to make it and it didn't work, so now I only ever mix it by hand. In France, it is traditionally eaten after school for tea. It's one of those cakes you make if your brain is going into a meltdown and you need to produce something quickly. I make it a lot with my children [Iona, 3, and Aidan, 6] as it's so easy. *Quatre quarts* means 'four-quarters' because you use four ingredients in equal amounts. It is moist, soft and buttery, and you can make it fancy by adding a splash of liquor, like rum or cognac. – BRYONY DUNCAN-SMITH

RECIPE Preheat oven to 190C. Separate 3 eggs. Beat yolks with 180g caster sugar and a pinch of salt until pale and thick. Stir in 180g melted unsalted butter, then fold in 2 tsp baking powder and 180g plain flour in 3 batches until combined. Whisk egg whites with a pinch of salt to stiff peaks. Fold into flour mixture in 3 batches until combined. Pour into a greased and lined 19cm x 8.5cm loaf pan. Bake for 35 minutes or until a skewer inserted into the centre comes out clean. Allow to cool. Serves 8. 🍴

