



## Blackberry and Almond Cake

Sarah's servings: 10, Sarah's skill: Easy, Baking time: 35-40 mins

### Ingredients

115g Caster Sugar  
2 Large eggs  
120ml Sunflower/Vegetable oil  
1/2 tsp Almond essence  
120g Self Raising Flour  
1/2 tsp Baking powder  
30g Ground almonds  
100g Fresh blackberries  
1 Tbsp Flaked almonds

---

### Method

- Pre-heat oven to 180 degrees centigrade (160 fan) or gas mark 4.
- Grease and line a 8" round cake tin.
- Place the sugar, eggs, oil and almond essence in the bowl of a stand mixer fitted with the whisk attachment.
- Whisk the sugar, eggs, oil and almond essence until light and fluffy.
- Add the flour, baking powder and ground almonds and fold until all the flour is combined.
- Pour the cake mixture into the prepared tin.
- Arrange the blackberries evenly and push them in slightly.
- Sprinkle over the flaked almonds.
- Bake in the oven for 35-40 minutes or until cake tester comes out clean.