



Cherry and Almond Cake

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 cherries (stoned & quartered)
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.
- Prepare the cherries by taking the stones out and cutting into quarters.
- 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 half of the cake mixture into the prepared tin.
- Sprinkle half the cherries on top of the cake batter .
- Cover the cherries with the remaining batter and sprinkle on the remaining cherries.
- Sprinkle over the flaked almonds.
- Bake in the oven for 35-40 minutes or until cake tester comes out clean.