



## Raspberry & Almond Cake

Sarah's servings: 10, Sarah's skill: Medium, Baking time: 35-40 minutes

### Ingredients

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

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### 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 raspberries 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.