

(Class 315) Raspberry Bakewell Cake

140g ground Almonds

140g butter softened

140g golden caster sugar

140g selfraising flour

2 Eggs

1 tsp vanilla Extract

250g raspberries

2 tbsps. flaked almonds

Icing sugar to serve

Heat oven to 180C/160C fan/gas 4

Base-line and grease a round, deep
20cm loose-bottomed cake tin.

Blitz the ground almonds, butter, sugar, flour, eggs and vanilla extract in a food processor until well combined.

Spread half the mix over the cake tin and smooth the top.

Scatter the raspberries over, and spread the remaining cake mixture on top. (You might find this easier to do with your fingers.)

Scatter with flaked almonds and bake for 50 mins until golden.

Cool and then remove from the tin.

Dust with icing sugar prior to serving.
