

# Cherry cake

200g glacé cherries

200g SR flour

175g soft unsalted butter

175g caster sugar

3 medium eggs

50g ground almonds



## Method

1. Switch on oven Gas 4, 180°C. Grease and line a 20cm deep, round cake tin.
2. Wash cherries and dry with kitchen paper. Cut each cherry in half.
3. Beat butter and sugar until light and fluffy.
4. Add beaten eggs gradually. Beat the mixture well after each addition.
5. Using a metal spoon, fold the ground almonds into the mixture.
6. Place washed cherries in a small basin with a tablespoon of the flour. Toss the cherries in the flour.
7. Fold the remaining flour into the mixture, use a metal spoon. Add cherries.
8. Spoon the mixture into the prepared cake tin. Make a slight hollow in the centre of the cake.
9. Bake for 1¼ hours until golden brown and firm to the touch. A skewer when placed in the centre of the cake should come out clean. Cool in the cake tin.