

CHERRY CAKE

Serves 8

Ingredients

6oz/175g Butter/Margarine

6oz/175g Caster Sugar

3 Eggs (size ½) or 4 smaller eggs

8oz/225g Plain Flour, sifted with 1 tsp Baking powder

6oz/175g Natural Colour Glace Cherries, halved (no need to wash)

Grease & lightly flour / line a 7 or 8 inch round cake tin. Heat the oven to 300°F/150°C/Gas Mark 2.

Cream the butter & sugar until soft and light. Gradually beat in the eggs. Mix the flour and baking powder with the halved cherries. Fold gently, but thoroughly, into the creamed mixture. Do not add any extra liquid.

Spoon the mixture into the prepared tin and smooth it flat on top. Bake in the centre of oven. The 7" cake will take approximately 1 ¾ hours and the 8" cake about 1 ½ hours. Allow the cake to cool in the tin for 5 mins then turn out to cool completely on a wire tray.

VARIATION

Cherry & Almond Cake

Replace 2oz/50g of the flour with 3oz/75g of ground almonds. Do not add any almond essence, for the flavour should be subtle. Top cake with about 2oz/50g of blanched and flaked almonds before baking as above.

Keeps in tin very well (if you can resist)!