



Cherry Cake

Ingredients

175g glace cherries
225g self raising flour
175g soft margarine
175g caster sugar
juice of half a lemon
50g ground, or chopped, almonds
3 large eggs



Method

1. Pre-heat oven to 180oC and grease and line 7 inch cake tin, round or square.
2. Cut each cherry into quarters, put in a sieve and rinse under running water. Drain well and dry very thoroughly on kitchen roll.
3. Cream together the butter and sugar until light and fluffy.
4. Add in the eggs a combine.
5. Mix in the flour, almonds and lemon juice.
6. Once mixture is well combined fold in the cherries.
7. Turn into the prepared cake tin and cook for around 1 1/4 hours, or until a skewer comes out clean.
8. Turn onto cooling tray for 10 mins before turning out.
9. Store in an air tight container.