

Recipe of the week – Cherry and Marzipan cake

- This is my favourite cake, really easy to make and delicious, it can be served hot with custard cream or ice cream, or cold, great either way!
- I hope that you give it a go and enjoy eating the result as much as I did when I made it!



Ingredients

- 150 g unsalted butter - softened
- 2 large eggs
- 150 g caster sugar
- 150 g self raising flour
- 150 g ground almonds
- 25 g flaked almonds - optional
- 1 tsp almond extract
- 150 g glacé cherries
- 150 g marzipan
- A little icing sugar – to help roll out the marzipan

Method: getting prepared

- Wash your hands



- Get out your equipment:
- Chopping board
- Small knife
- Rolling pin
- Mixing bowl
- Cake tin
- Wooden spoon
- fork

Method: Getting prepared

- Preheat the oven to 180°C/350°F/gas 4



- lightly grease your cake tin tin with butter and line it with baking paper, it is good to line the sides as well



Method: making the cake mix

- Break the eggs into a small bowl and beat them with a whisk. (you can use a fork if you do not have a whisk)
- Cream the softened butter and caster sugar until light and fluffy, then slowly add the 2 beaten large eggs.



Method – making the cake mix

- Add the almond extract



- Fold in the self-raising flour and ground almonds to the creamed butter and egg mixture.



Method – making the cake mix

- Roll the marzipan so it is a bit smaller than the cake tin, sprinkle the surface with icing sugar to stop it sticking



Method – baking the cake

- Pour $\frac{1}{2}$ of the mixture into the cake tin.
- Lay the marzipan on top of the mixture in the cake tin then add the other half of the mixture and even out the top.
- Sprinkle almond flakes onto surface (optional)



Method – baking the cake

- Bake for approximately 50 minutes – You can use a skewer to check if it's done, however a little of the marzipan may stick to the skewer meaning it doesn't come out clean even when the cake is cooked.



Method – after the cherry and marzipan cake is finished.

- Do the washing up!



- Finally: please send a picture of your cake to

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