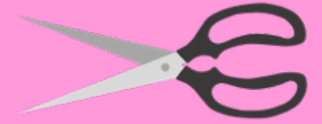


# Cherry Almond Cake



## Ingredients

200g unsalted softened butter  
200g golden caster sugar  
4 eggs, beaten  
½ tsp almond essence  
175g self-raising flour  
85g ground almonds  
½ tsp baking powder  
300g glacé cherries, halved  
100ml milk  
Flaked almonds  
Icing sugar

## Equipment

Round cake tin with high sides and removable base (20cm diameter)  
Mixing bowl  
Measuring jug  
Wire rack

## Method

1. Preheat the oven to 140°C. Line the base and grease the sides of the cake tin.
2. Beat the butter and sugar together until light and fluffy. Add the rest of the ingredients together and insert the cherry halves. If you like, add a handful of the flaked almonds.
3. Transfer the mixture into the lined cake tin.
4. Bake in the centre of the oven for 1-1.5 hours or until golden and cooked.
5. For the icing, mix the icing sugar and water until it has a thick, spreadable consistency. Decorate the top of the cake with the icing and additional cherries or flaked almonds.