

# PLUCKLEY AND EGERTON GARDEN SOCIETY

## CLASS 61

### RECIPE FOR BLACKBERRY AND ALMOND CRUMBLE CAKE

(FROM "THE GARDEN TO KITCHEN EXPERT" JUDITH WILLS AND DR D G HESSAYON)

#### Ingredients

##### Crumble topping

100g self-raising flour  
100g cold butter  
100g demerara sugar  
25g flaked almonds  
½ tsp cinnamon

##### Cake

250g blackberries or other hybrid blackberries such as tayberries or loganberries  
150g caster sugar  
150g butter  
3 eggs  
125g self-raising flour  
50g ground almonds

20cm cake tin

#### Method

1. Pre-heat oven to 180C/160Cfan/Gas4.
2. Line cake tin with lightly greased baking parchment.
3. Make crumble: Rub cold butter into flour using fingertips until resembles breadcrumbs. Stir in demerara sugar, cinnamon and flaked almonds. Set aside.
4. Make cake: Beat butter with caster sugar until smooth then gradually add beaten eggs. Stir in flour and ground almonds.
5. Spread cake batter into cake tin and arrange blackberries over.
6. Sprinkle crumble mixture over top.
7. Cook for 50mins to 1 hour or until golden brown and until a knife comes out cleanly.
8. Allow to cool in tin a little, then turn out.