

Frangipan Berry Torte (version 2 of the same tart)

Serves 8

Preheat the oven to 180c/160c Fan / 350f / Gas 4

23cm 9Inch cake tin buttered and lined.

Ingredients

150g Self Raising Flour

150g Unsalted Butter softened.

125g Caster Sugar

140g Ground Almonds

3 Eggs Beaten

½ teaspoon Vanilla Extract

175g Frozen Summer Fruits

Icing Sugar to dust

Method

- 1) Place all the ingredients other than the Raspberries and icing sugar into your mixer or food processor and mix until light and fluffy.
- 2) Spoon the mixture into the tin and push the raspberries into the batter pointy side up.
- 3) Bake on the middle shelf of the preheated oven for about 1 hour but check after 45mins.
- 4) Cover with foil if the top starts to brown to prevent from colouring too much.

Remove from the tin after a few minutes. Once cooled scatter with the remaining raspberries and icing sugar

