Raspberry Torte

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.

150g Caster Sugar

150g Ground Almonds

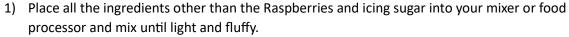
2 Large Eggs Beaten



150g Fresh Raspberries plus extra for serving.

Icing Sugar to dust

Method



- 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 will foil if the top starts to brown to prevent from colouring to much.

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

