



Almond Cake

Ingredients

250g soft unsalted butter

150g golden castor sugar

250g softened marzipan

1/4 tsp each of vanilla and almond essence

6 large eggs

75g ground almonds

100g SR flour

Method

1. Grease and flour a 25cm ring mould and heat oven to 170°.
2. Chop butter and marzipan and using the double bladed knife, whizz in the food processor with the sugar. Process until smooth.
3. Add essences with eggs, one at a time.
4. Tip flour and ground almonds down the funnel of the processor and whizz until well combined.
5. Scrape into cake tin and bake for 50mins. Check after 40mins.
6. Leave in tin before turning out.
7. Lovely with a dollop of Greek yogurt and poached apricots.