

CHERRY ALMOND LOAF CAKE

200g natural coloured glacé cherries
250g self-raising flour
225g butter (softened)
175g caster sugar
3 large eggs (beaten)
2 -3 drops almond essence
100g ground almonds
6 tablespoons milk

- 1 Preheat oven to 170°C/150°C fan/gas mark 3.
- 2 Halve the cherries and rinse under a cold tap, then pat dry. Toss them in some flour and shake well to get rid of excess.
- 3 Cream the butter and sugar until light and fluffy.
- 4 Gradually add the beaten eggs and almond essence, then gently fold in the flour and ground almonds.
- 5 Fold in the cherries, then the milk and spoon the thick mixture into a lined buttered loaf tin (23 x 13 x 7cm) and bake for 45 mins to 1 hour, or until cake tester comes out clean.

For the Show present the whole loaf.