



## Marzipan Cake Recipe

### **Ingredients:**

- 5-6 Eggs (lightly whisked)
- 10 oz. Butter
- 10 oz. Golden Caster Sugar
- 15 oz. Self-Raising Flour (sieved)
- 9 oz. Sultanas
- 4 oz. Cherries
- 1 packet Almond Paste
- 1 teaspoon Almond Extract
- Granulated Sugar for sprinkling
- 250g packet of Marzipan

### **Method:**

1. Preheat the oven to 160°C.
2. Whisk butter until soft and creamy, add sugar, and eggs slowly.
3. Add the almond extract, flour and fruit.
4. Spread half the mixture into a lined tray baking tin.
5. Roll out the marzipan to the size of the tin and place on top of the cake batter.
6. Spread the remaining mixture on top.
7. Sprinkle a layer of granulated sugar over your mixture.
8. Bake in the oven for approximately 45 minutes.
9. Cool in the tin.