



Cherry & Almond Traybake

8oz glace cherries
10oz self raising flour
2 tsp baking powder
8oz soft margarine
8oz caster sugar
Finely grated rind of 2 lemons
3oz ground almonds
5 eggs
1oz flaked almonds

Pre-heat the oven to 180 C.

Grease & line a 12 x 9 inch roasting tin with greased greaseproof paper.

Cut each cherry into quarters, put in sieve & rinse under running water.

Drain & dry thoroughly with kitchen paper.

Add all remaining ingredients EXCEPT almonds into a large bowl & beat well for 1 minute to mix thoroughly.

Lightly fold in the cherries.

Turn into the prepared tin & sprinkle over the flaked almonds.

Bake for about 40 minutes or until well risen & golden brown.

Leave to cool in the tin for 10 minutes then turn out, remove paper & finish cooling on a wire rack.