



Hayling Island Horticultural Society

SPRING SHOW 2020



CHERRY CAKE – (MEN ONLY)

Ingredients

150g (5oz) glace cherries
225g (8oz) self-raising flour
50g (2oz) ground almonds
1½ level teaspoons baking powder
200g (7oz) butter, softened
200g (7oz) caster sugar
4 large eggs

METHOD

Preheat oven to 160c/140fan/325f/Gas3.

Lightly grease an 18cm (7") deep round cake tin and line with baking parchment.

Cut each cherry into quarters and rinse under cold running water to remove excess syrup. Drain well and dry thoroughly on kitchen paper.

Measure all the remaining ingredients into a large bowl and beat well for about 1 minute to mix thoroughly.

Carefully fold in the prepared cherries.

Turn the mixture into the tin and bake for 1-1½ hours, until the cake is well risen, golden and firm to the touch. A fine skewer inserted into the centre of the cake should come out clean.

Leave the cake to cool in the tin for about 10 minutes and then turn it out onto a wire rack and leave to cool completely.