

LEMON AND ALMOND CAKE WITH BERRIES



This is a lovely, fresh-tasting summer cake and can be adapted to use raspberries, blueberries, redcurrants, chopped strawberries, or a mixture of berries of your choice. It can be made dairy free by using coconut oil instead of butter.

All the ingredients for this recipe can be obtained from Freds, Morrisons and the Veg Van

Ingredients

125g plain flour
1 tsp baking powder
75g ground almonds
150g butter
200g caster sugar
Juice of 1 lemon
1 tsp vanilla extract
2 eggs, lightly beaten
200g fresh berries
Icing sugar to dust (optional)



Method

Preheat the oven to 180 degrees, 350 F, Gas mark 4.

Lightly grease the base and sides of a 20cm square or 23cm round tin and line the base with baking parchment.

Sift the flour into a bowl, add the baking powder and ground almonds and stir well.

Melt the butter, sugar and lemon juice gently in a pan and stir until well combined. Stir this mixture into the flour mix, then stir in the vanilla extract and the eggs to give a smooth batter.

Pour into the tin and scatter the fruit over the top. Bake for around 35-40 minutes until golden. A skewer inserted into the centre of the cake should come out clean.

Cool in the tin for 10 minutes, then turn out onto a rack to cool completely. Dust with a little icing sugar and cut into squares/slices to serve.