

# Stapleton



## *Lee House Cherry & Almond Cake*



### Ingredients

1 x Stapleton Strawberry & Clotted Cream yogurt; 1 x tub ground almonds; 2 x tubs of sugar (granulated or caster); 2 x tubs of self-raising flour; 1 x 200g carton of glace cherries;  $\frac{1}{2}$  tsp baking powder; 1 x tub sunflower oil; 3 x large eggs;  $\frac{1}{2}$  – 1 capful of almond essence; 1-2 tbsp icing sugar for dusting (optional); margarine/butter for preparing the tin.

### Method

Preheat oven to 180°C. Grease a regular round 20cm cake tin. To measure ingredients, pour straight from the packet into the empty yogurt pot. Ingredients should be level with the top of the pot for each 'tub' measure.

- 1) Cut cherries into quarters. Empty all the yogurt into a large bowl.
- 2) Measure the ground almonds and pour onto the yogurt in the mixing bowl; repeat this process with the sugar. Measure out one tub of self-raising flour (no need to sift) and pour half the tub into the bowl. Drop in a few cherries, then alternate layers of flour and cherries until the remaining one and a half tubs of flour and cherries have been added to the bowl and the cherries are coated with flour. Add the remaining ingredients (up to and including the almond essence) in the order listed above and stir thoroughly together.
- 3) Spoon mixture evenly around the prepared tin and spread the top level. Bake at 180°C for approximately 45–60 minutes (the shorter time for fan assisted ovens), until well risen and golden brown (you may need to place some baking paper over the top of the cake to prevent it from getting too brown!). Test for 'doneness' with a metal skewer.
- 4) Leave cake in tin to cool on wire rack for 15 minutes. Carefully turn the cake out onto the wire rack. Dust with icing sugar when cool if desired.