

# Raspberry Bakewell cake



## Method

1. Heat oven to 180C/160C fan/gas 4 and base-line and grease a deep 20cm loose-bottomed cake tin. Blitz the ground almonds, butter, sugar, flour, eggs and vanilla extract in a food processor until well combined.

2. Spread half the mix over the cake tin and smooth over the top. Scatter the raspberries over, then dollop the remaining cake mixture on top and roughly spread – you might find this easier to do with your fingers. Scatter with flaked almonds and bake for 50 mins until golden. Cool, remove from the tin and dust with icing sugar to serve.



## Ingredients

140g ground almond

140g butter, softened

140g golden caster sugar

140g self-raising flour

2 egg

1 tsp vanilla extract

250g raspberry

2 tbsp flaked almond

icing sugar, to serve