

## Cherry and Marzipan cake

Time to prepare 15 min

Baking time 50 min

Serves 12 people



### INGREDIENTS

150 g unsalted butter - softened

3 eggs

155 g (¾ Cup) caster sugar

150 g (1 cup and 3 tbsp) self-raising flour + a little extra for dusting the cherries

150 g (1 & 1/2 cups) ground almonds

30 g (1/3 cup) flaked almonds

1 tsp almond extract

150 g (¾ cup) fresh cherries

150 g (5,2) oz marzipan

Some icing sugar for rolling the marzipan

### To make

Preheat the oven to 180°C/160°C (if you are using a fan) Butter and line a deep 23cm cake tin  
With an electric mixer beat the butter and caster sugar for 5 minutes Add the eggs one by one.  
Beat well after each addition Add the almond extract if you'd like to use Add in the self-raising  
flour and ground almonds Remove the cherry pits and cut in half (75g) of the cherries and keep  
the other half intact (75g) whole Sprinkle a little flour over the cherries and coat them. This will  
help to stop the cherries from sinking to the bottom of the pan as it bakes Fold the cherries into  
your cake batter Roll out the marzipan into a circle the size of the bottom of the cake tin – You  
can use the icing sugar to prevent the marzipan from sticking Using your spoon, pour half the  
mixture into the prepared cake tin and even out the top Lay the marzipan on the cake mix then  
add the other half of the cake mix and even out the top. Scatter flaked almond over the top Bake  
for approximately 45 minutes Once baked, remove from the oven and leave to cool in the cake tin  
for about 15 minutes, remove from the cake tin and transfer to a cooling rack and let cool  
completely.

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