

#### SERVES 6

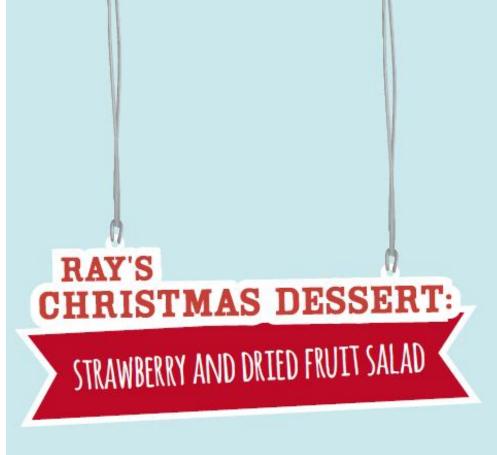
# INGREDIENTS:

- 125g caster sugar
- · 4 eggs, separated
- · 1 tsp vanilla extract
- 125g butter, softened, but not melted
- 250g Alison's Pantry Ground Almonds
- 60g flour
- · Icing sugar for dusting

### METHOD:

- 1. Preheat the oven to 180°C.
- Butter and flour a 20cm diameter cake tin or a 22cm diameter ring tin.
- 3. Beat the sugar and egg yolks until pale and thick.

- 4. Beat in the vanilla and butter, then stir in the almonds and flour until well mixed.
- 5. Beat the egg whites until they hold soft peaks.
- Add a little of the whites to the almond mixture and beat it in, to loosen the mixture. Fold in the remaining beaten egg whites, making sure there are no lumps.
- Spoon into the tin and bake 30 minutes, or until a skewer inserted into the middle comes out clean.
- Remove from the oven, cool until warm (or cool and later reheat gently in the microwave) and dust with icing sugar.
- Serve with some of the fruit salad (recipe to follow) in the middle of the cake, if using a ring tin, and with mascarpone on the side.



# INGREDIENTS:

- ¾ cup Alison's Pantry Prunes
- · 6 Alison's Pantry Dried Figs, halved
- · ½ cup sweet sherry or dessert wine
- · Juice and zest of 1 orange
- · 2 tbsp caster sugar
- · 500g strawberries, hulled and halved
- 200g mascarpone (to serve)

# METHOD:

- 1. Put the prunes, figs, sherry or wine, juice, zest and sugar into a bowl.
- 2. Mix well and set aside to soak for 30 minutes.
- 3. Add the strawberries and mix gently.
- 4. Cover and chill.
- Serve with mascarpone and warm french almond cake.

