

## RAY'S CHRISTMAS DESSERT:

### WARM FRENCH ALMOND CAKE WITH STRAWBERRY AND DRIED FRUIT SALAD



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.
2. 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.
6. 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.
7. Spoon into the tin and bake 30 minutes, or until a skewer inserted into the middle comes out clean.
8. Remove from the oven, cool until warm (or cool and later reheat gently in the microwave) and dust with icing sugar.
9. 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.

## RAY'S CHRISTMAS DESSERT:

### STRAWBERRY AND DRIED FRUIT SALAD

#### 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.
5. Serve with mascarpone and warm french almond cake.

