

goodFOOD

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EXCLUSIVE RECIPE

Upside-down cherry bakewell cake

SERVES 8-10 PREP 25 mins COOK 55 mins EASY V

The beauty of putting the cherries on the bottom of this summer bake is that they cook on contact with the tin, so when you flip the cake to serve, they've softened and turned jammy. Once baked, this can be served warm as a dessert with clotted cream, crème fraîche or vanilla ice cream, or left to cool completely and served as a teatime cake. Barney Desmazery

150g butter, softened, plus extra for the tin

150g ground almonds

150g golden caster sugar

150g self-raising flour

3 eggs

1 tsp vanilla extract

For the topping

2 tbsp light muscovado sugar

4 tbsp flaked almonds

400g cherries, pitted

1 Heat the oven to 180C/160C fan/gas 4. Generously butter and line the base of a deep 20cm loose-bottomed cake tin with baking parchment. Prepare the topping by scattering the muscovado sugar over the base of the tin, then the almonds and cherries. Set aside.

2 Put the butter, ground almonds, golden caster sugar, flour, eggs and vanilla extract in a food processor along with a small pinch of salt and blitz until well combined. Tip and spread the cake batter over the cherries

and almonds in the tin and smooth it over to level the surface.

3 Bake for 55 mins, until golden. Leave to cool in the tin until just warm then invert onto a serving plate or board and carefully remove the cake from the tin. Peel away the parchment and leave to cool completely. Serve in slices on its own or with cream, or ice cream, if you like.

PER SERVING (10) 423 kJ • fat 26g • saturates 9g • carbs 37g • sugars 25g • fibre 1g • protein 9g • salt 0.5g