

## Raspberry bakewell cake



Prep: 10 mins  
Cook: 50 mins



Easy



Serves 8



### Ingredients

140g ground almond

140g butter, softened

140g golden caster sugar

140g self-raising flour

2 eggs

1 tsp vanilla extract

250g raspberry

2 tbsp flaked almond

icing sugar, to serve

### Method

- Step 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.
- Step 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.