

# Summer fruit and almond cake

<i>Basic recipe from Waitrose Kitchen June 2010</i>	<i>Changes made by Suzanne Senter</i>
150g essential Waitrose Self-raising flour, sifted	150g <b>wholemeal</b> Self-raising flour, sifted
100g Waitrose ground almonds	100g ground almonds
175g unsalted butter, softened	175g butter, softened
150g golden castor sugar	150g golden castor sugar
2 eggs	2 eggs
2 tsp milk	2 tsp <b>Soya</b> milk
1 tsp almond essence	1 tsp almond essence
380g frozen Waitrose British summer fruits, thawed and drained	380g frozen summer fruits from our garden, thawed and drained
25g granulated sugar	10g granulated sugar
<ol style="list-style-type: none"> <li>1. Preheat the oven to 170c, gas mark 4. Grease a 20cm springform or loose-bottomed cake tin and line with baking parchment.</li> <li>2. Put the flour and almonds in a bowl; add the butter, castor sugar and eggs. Beat with an electric mixer for 5 minutes until pale and fluffy. Add the milk and almond essence, mix, and then fold in 200g of the fruit.</li> <li>3. Spoon into the tin and level the surface. Scatter with the remaining fruit and bake for 1 hour and 15 minutes, until golden and firm, and a skewer comes out clean. Scatter with the granulated sugar; cool in the tin for 10-15 minutes, then transfer a wire rack to cool completely.</li> </ol>	<ol style="list-style-type: none"> <li>1 Preheat the oven to 170c, gas mark 4. Grease a 20cm springform or loose-bottomed cake tin and line with baking parchment.</li> <li>2 Cut the butter into small pieces and then cream the butter with a wooden spoon until pale and smooth. Add the caster sugar and continue to cream together until light and fluffy.</li> <li>3 Add the eggs and beat together well.</li> <li>4 Add the almond essence and continue to beat well to form a smooth batter.</li> <li>5 Add the flour and ground almonds and fold in carefully. Add the milk to make a soft doughy batter.</li> <li>6 Fold in 200g of the fruit.</li> <li>7 Spoon into the tin and level the surface.</li> <li>8 Scatter with the remaining fruit and bake for 1 hour and 15 minutes, until golden and firm, and a skewer comes out clean.</li> <li>9 Scatter with the granulated sugar; cool in the tin for 10-15 minutes, then transfer a wire rack to cool completely.</li> </ol>

Serve with yoghurt or cream.

Try changing the fruit mix: I used black and red currants, raspberries, blackberries and strawberries.

Try changing the ground almonds to desiccated coconut

Try:

- 1 Lightly cooked rhubarb with orange zest
- 2 Lightly cooked rhubarb with ginger
- 3 Apples [and nuts?]
- 4 Pears
- 5 Apricots, peaches or mangoes
- 6 Plums