

Almond and cherry slices

Ingredients

For the pastry:

- 175g plain flour
- 85g unsalted butter - straight from the fridge
- 30g caster sugar
- 1 egg yolk
- 1 tablespoon cold water

For the filling:

- 110g unsalted butter, at room temperature
- 150g golden caster sugar
- 2 eggs
- 150g plain flour
- 1/4 teaspoon baking powder
- 50g ground almonds
- 100g glace cherries, chopped quite small
- 1 tablespoon milk
- A couple of handfuls of flaked almonds

For the icing:

- 100g icing sugar
- Enough warm water to make a thick, glossy icing - add it a teaspoon at a time

Method

Pastry

- Rub the butter into the flour until you have crumbs. Stir in the sugar, egg and water and, bring together to a ball of dough.
- Roll the pastry out between two sheets of clingfilm - this saves having to add any extra flour and changing the consistency of the pastry.
- Line a 30cm x 20cm traybake tin with the pastry. I like to use a disposable foil traybake tin as I find it easier to get the cooked traybake out!
- Use any spare pastry to patch the tin - it's good natured and will patch easily.
- Prick the base of the pastry with a fork.
- Cover with clingfilm and refrigerate for 1 hour. (Note that the pastry is rested after rolling - not before).
- Preheat the oven to 200°C/fan oven 180°C/400°F/gas mark 6.
- Cover the chilled pastry with non-stick foil or baking paper and weigh down with baking beans.



- Bake for 10 minutes before removing the paper and beans and cooking for a further 10 minutes or until golden.
- Put to one side to cool while you make the filling.

Filling:

- Now make the filling: beat together the butter and sugar until smooth and whippy. Beat in the eggs.
- Stir in the flour and baking powder.
- Fold in the ground almonds and chopped cherries.
- Stir in the milk to slacken the mixture.
- Spoon into the pastry case and flatten well to ensure there are no air pockets.
- Level the surface and scatter over the flaked almonds.
- Bake for approximately 20 minutes or until a skewer inserted into the almond sponge comes out clean.
- Leave to cool, in the tin, on a wire rack.
- When the cake is cool make the icing: add warm water, a teaspoon at a time, to the icing sugar and mix until you have a thick, white, glossy icing.
- Use a spoon to drizzle over the almond sponge.
- Leave to set.
- Cut into generous finger-shaped slices - I got 18 fingers.
- Eat on its own with a big cup of tea.
- Bask in the glory of the wonderful thing you have created.

Cherry and almond finger slices

Ingredients

- 175g butter softened
- 1 icing sugar
- 175g caster sugar
- 1 tbsp milk
- 1 1/2 tsp baking powder
- 1 tsp almond extract
- 3 eggs
- 200g glace cherries
- 75g ground almonds
- 225g plain flour



Method

1. Preheat the oven to 160C/Gas Mark 3.5+
2. Grease the sides on an 8 inch square tin and line the bottom with some grease proof paper.
3. Wash the syrup off the cherries and cut in half. Pat dry on some kitchen paper and put aside.
4. Cream the butter and sugar together until light, pale and fluffy.
5. Gradually beat in the whisked egg a little at a time.
6. Sift the flour and baking powder together and fold into the mixture using a metal spoon.
7. Mix in the cherries and the ground almonds. Add the almond essence and the milk.
8. Spoon the cake mixture into the prepared tin and level off the top with the back of a spoon.
9. Bake the cake in the centre of the oven for 1 hour.
10. Cool the cake in the tin for 10 minutes, then turn it out onto a wire rack.
11. Slice off the domed top of the cake and turn the cake over.
12. Slice into fingers. About 24 small ones or fewer, larger ones.
13. Mix some icing sugar, water, and a few drops of almond extract. Drizzle over the slices.

Handy Hint

This also tastes lovely with custard. You could cut a few big slices and serve for pudding with custard and slice the remaining in to fingers and save for packed lunches the next day.

Almond Slices



INGREDIENTS :

For pastry:

125g/4oz Odlums Cream Plain Flour
50g/2oz Margarine or Butter
Pinch of Salt
Cold Water

For topping:

175g/6oz Odlums Porridge Oatflakes
125g/4oz Margarine
125g/4oz Caster Sugar
1 Egg
1 /2 teaspoon Almond Essence
Jam (preferably Apricot)

METHOD :

1. Prepare the pastry by sifting the flour and salt into a bowl. As always, have everything cold.
2. Rub in the margarine until mixture resembles breadcrumbs.
3. Add the water gradually, mixing to a stiff paste with a knife.
4. Allow the pastry to rest until the oatmeal mixture is prepared.
5. For the topping, melt the margarine in a saucepan.
6. Remove from the heat and stir in the sugar, egg and almond essence.
7. Add the oatmeal and mix well.
8. Grease a swiss roll tin and line it with a thin layer of pastry.
9. Spread on a thin layer of jam and then spread the oatmeal mixture evenly on top of this.
10. Bake in a preheated oven at 220°C/425°F/Gas 6-7 for 20 - 30 minutes approx. until lightly browned.
11. Cut into slices or squares while still hot. Allow to cool on a wire tray.