



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

Cherry Bakewell Sponge Pudding (Judy Walker)

Ingredients

2 x 425g Cans Pitted black cherries
50g Self-raising flour
6 Tbsp. Cherry jam
140g Ground almonds
200g Butter, softened
1 Tsp. Almond extract
200g Golden caster sugar
50g Flaked almonds
3 Eggs
Icing sugar, for dusting

Method

- Place the syrup from the cherries and the jam in a saucepan. Boil for 10-15 mins until the liquid has reduced by half and is thick and syrupy, then stir in the cherries. Pour into a baking dish (approx. 18 x 25cm), then set aside.
- In a bowl, mix the butter, sugar, eggs, flour, ground almonds, almond extract and a pinch of salt with an electric whisk until combined. Dollop the mixture over the cherries and spread to form a smooth layer, trying not to disturb the fruit below.
- Scatter over the flaked almonds, then bake.

AGA (2 oven): Bake on a grid shelf set on the floor of the roasting oven with a cold plain shelf on the 2nd set of runners above for about 45 minutes (check after 25-30mins).

AGA (3, 4 and 5 oven): Bake on the 1st runner (lowest) of the baking oven for about 45 minutes (check after 25-30mins).

Everhot: Bake in the middle of the oven set at 180-190°C for about 45 minutes.

It's ready when a skewer inserted in the sponge layer comes out clean.

Leave to cool for 5 minutes then dust with icing sugar.