



Food For Thought Recipe and Allergen Card

Bakewell Cherry Slice

100 Portions

Ingredient	Hannah Product Code	Quantity
Self-raising flour	D200200	1800g
Margarine	C000266	1800g
Caster sugar	D001146	1800g
Baking powder	D001685	2 tsp
Icing sugar	D001207	1kg
Glace Cherries	D004810	1kg
Strawberry Jam	D007000	400g
Almond essence	B000110	4 tbsp
Lemon Juice		12 tbsp
Eggs	C000350	32

RECIPE METHOD – ALLERGENS

1. Using a planetary mixer with the beater attachment, cream together the caster sugar and margarine until pale and fluffy
2. One by one add the eggs, scraping down the bowl if necessary
3. Add the almond essence
4. Add the flour
5. Mix well
6. Loosen the jam in a mixing bowl with a spoon and spread on the bottom of a baking tray
7. Cover the jam with the cake mixture
8. Cook at 180°C for 20- 25 minutes or until a skewer comes out clean and the middle of the cake springs back to the touch
9. Allow to cool
10. Mix the icing sugar with the lemon juice
11. Spread on to the top of the cooled cake
12. Arrange the glace cherries on the top of the cake – one in the middle of each square to be cut

The allergens highlighted in **RED** are present in this dish

Allergens:

Cereals : **Wheat**

Rye

Barley

Oats

Spelt

Kamut

Milk

Eggs

Peanuts

Tree Nuts

Sesame

Fish

Crustaceans

Molluscs

Celery

Mustard

Soya

Lupin

Sulphites

May contain...