



Bakewell Cherry Slice

Ingredient	10 Portions	50 Portions	100 Portions
Self-raising flour	450g	900g	1.8kg
Margarine	450g	900g	1.8kg
Caster sugar	450g	900g	1.8kg
Baking powder	0.5 tsp	1 tsp	2 tsp
Icing sugar	250g	500g	1kg
Glace Cherries	250g	500g	1kg
Strawberry Jam	100g	200g	400g
Almond essence	1 tbsp	2 tbsp	4 tbsp
Lemon Juice	3 tbsp	6tbsp	12 tbsp
Eggs	8	16	32

Key Points

Almond essence is actually made without using any nuts at all.

Method

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

Allergens Wheat, Milk, Sulphites, Eggs