Cherry Cake

Anne Abraham's Easter recipe

Ingredients	Serves 10	Serves 50
Self raising flour	250 g	1.25 kg
Eggs	3	15
Sugar	250 g	1.25 kg
Butter	250 g	1.25 kg
Almond meal	125 g	625 g
Glace cherries (or more!)	125 g	625 g
Almond essence	¼ tsp	1 tsp

Method:

1. Heat oven at 180 C. Grease and line a 20 cm cake tin.
2. Cream butter, sugar and essence together.
3. Beat in eggs one at a time till smooth.
4. Mix in almond meal and flour.
5. Mix in cherries.
6. Put in the tin and smooth the top.
7. Cook at 180 C for 1.25 hours. Cover with foil for last 15 minutes so it doesn't brown too much.

Can also be made with gluten free flour.