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blackcurrant and almond cake recipe

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This makes a good pudding, served warm with cream, creme fraiche or Greek yoghurt. You can make it in advance and reheat it gently, covered with a piece of foil.

Serves 6-8

- 200g butter, plus a little more for the flan tin
- 200g caster sugar
- 3 eggs
- 200g ground almonds
- 1 teaspoon vanilla extract
- 200g blackcurrants, topped and tailed
- Icing sugar

Preheat the oven to 180c/gas mark 4. Butter a 25cm loose-bottomed flan tin and line the base with a circle of baking parchment.

Cream the butter and sugar in a food processor or with a hand beater until the mixture is pale. Add the eggs, one at a time, beating well and, after each addition, fold in some of the ground almonds and a few drops of vanilla extract.

Put the mixture into the flan tin and scatter over the blackcurrants. Their flavour is intense, so don't be tempted to use more fruit.

Cook for 30 minutes until golden and just firm and, before serving, sieve over some icing sugar.

This recipe features on p169 of Sarah Raven's [Garden Cookbook](#)



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