

### **Easy almond, ginger and blackberry cake**

Serves 6, takes 15 minutes plus baking time

This spicy almond sponge recipe is a useful basic. You could try this with other autumnal fruits - sliced plums, pears or apples would all work well.

- \* *Butter - 120g, at room temperature*
- \* *Soft brown sugar - 150g*
- \* *Eggs - 3*
- \* *Ground almonds - 100g*
- \* *Plain flour - 50g*
- \* *Salt - a pinch*
- \* *Almond essence - 1 tsp*
- \* *Ground ginger - 1 tbsp*
- \* *Baking powder - 1.5 tsp*
- \* *Blackberries - a couple of handfuls*

Preheat the oven to 180 degrees C. Grease and flour a 20cm cake tin.

Cream the butter and sugar together in a mixer or with your fingers (which is easy when the butter is nice and soft).

Add the eggs and whisk to combine.

Add the remaining ingredients, except the berries, and mix to combine. Do not over-mix.

Pour the mixture into the cake tin, and scatter the blackberries evenly over the cake.

Place in the oven and bake for 40 minutes. You'll need to cover the cake lightly with foil about half way through cooking to stop the top from browning too much. Check the cake is cooked by inserting a knife into the middle. It should come out clean.

Remove the cake from the oven and leave to cool for about 15 minutes in the tin. Then carefully turn the cake out onto a plate.

Sprinkle with icing sugar and serve with a spoonful of natural yogurt.