

Beating of the Bounds Cake Competition

All Souls College Recipe

200g glacé cherries	½ level teaspoon baking powder
175g block butter, at room temperature	75g ground almonds
175g golden caster sugar	a few drops almond extract
3 large eggs, whisked lightly	1 dessertspoon milk
175g plain flour	

Pre-heat the oven to 180°C, gas mark 4

1. Wash and dry cherries, coat in flour and shake off excess
2. For the cake, cream the butter and sugar together until light, pale and fluffy. Now gradually beat in the whisked eggs a little at a time.
3. Sift the flour and baking powder together, and carefully fold this into the creamed mixture using a metal spoon. Toss two thirds of the cherries together with the ground almonds and carefully fold these into the cake, adding one or two drops of almond extract and the milk.
4. Spoon the cake mix into the prepared tin, level off the top with the back of a spoon, then sprinkle over the remaining third of the cherries and poke them just under the surface with a teaspoon.
5. Bake the cake near the centre of the oven for 50 minutes, then cover with foil and continue cooking for a further 10 minutes, or until the centre is springy to touch.
6. Cool the cake in the tin for 15 minutes before turning it out onto a wire rack to cool. Store in an airtight tin.

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