



Quick one-bowl cherry cake



Serves 8. Ready in 1 hour

butter for greasing
ground almonds 200g
golden caster sugar 150g
salt 1 tsp
baking powder 2.5 tsp
demerara sugar 1 tbsp
extra-virgin olive oil 200ml
eggs 3
almond extract 3 tsp
vanilla extract 1 tsp
frozen cherries 200g

Preheat the oven to 190C/gas mark 5. Roughly grease and line a 20cm circular cake or flan tin.

In a big bowl, weigh out and whisk together all of the dry ingredients, except the demerara sugar.

Pour in all the wet ingredients, whisking the eggs and oil as you go to form a smooth batter.

Pour the batter into the lined tin and cover with the frozen cherries.

Sprinkle with the demerara sugar, then slide into the oven (you will probably want to put it on another baking sheet for ease).

Bake the cake 40 minutes, or until a skewer comes out clean. The top will look a little burnt – this is correct, and also the best part. Serve warm with cold ice cream. ●

Nigel Slater returns in two weeks