

Chagford Horticultural Society

at the



SECRETARY'S CHOICE - SET RECIPE

175g/6oz ground almonds
175g/6oz butter, softened
175g/6oz golden caster sugar
175g/6oz self raising flour
1 tsp ground cinnamon
1 egg, plus 1 egg yolk
450g/1lb strawberries, hulled and sliced
Icing sugar, for dusting.

1. Preheat the oven to 180C/Gas 4/fan oven 160C. Butter and line the base of a loose-bottomed 23cm/9" cake tin. In a food processor, mix the ground almonds, butter, sugar, flour, cinnamon, egg & egg yolk until evenly mixed.
2. Tip half the mixture in the tin, and smooth. Spread the strawberries on top. Top with the remaining cake mixture, spread smooth.
3. Bake for 1 hour – 1 hour 5minutes. Check after 40 minutes – if the torte is getting too brown, cover loosely with foil. When cooked, the torte should be slightly risen and dark golden brown.
4. Cool slightly, then remove from the tin. Dust with icing sugar.