



# THURSDAY COTTAGE

HANDMADE

## Apricot and Almond Cake

This jam filled cake uses our gorgeous Reduced Sugar Apricot Jam. The jam steeps into the cake as it rises filling the almond sponge with sweet apricot fragrance. Our less sweet jams work well in this recipe because the jam doesn't caramelize or become too sticky.

### *For the cake*

200g butter, well softened  
150g caster sugar  
3 large eggs  
100g self-raising flour  
1/2 teaspoon baking powder  
100g ground almonds  
200g *Thursday Cottage* Reduced Sugar Jam  
50g flaked almonds



20cm round deep tin, lightly greased and base-lined with baking parchment

Preheat oven to 180°C/Gas mark 4

In a roomy mixing bowl beat the butter to a cream. Add the sugar and continue to beat until the mixture is very light and creamy. Sprinkle in 1 tablespoon of the weighed out flour and mix in.

Add the eggs, one at a time, beating thoroughly before adding the next. Sift the rest of the flour and baking powder in, half at a time, and gently fold in. Lightly fold the ground almonds into the mixture.

Spoon the mixture into the prepared tin, spreading out smoothly and evenly with the back of a spoon. Swirl the apricot jam over the surface and then scatter the flaked almonds all over the top.

Bake for approximately 40-45 minutes until lightly golden and a skewer inserted into the centre of the cake comes out clean.

Leave to cool before removing from tin.