



# BAKED ALMOND AND RASPBERRY SPONGE

*An indulgent treat for two, this glorious sponge uses fresh berries, sweet almonds and our gorgeous Burford Browns for a light, luscious bake. We've used raspberries, but you can use blueberries or cooking apple slices when in season. For an extra fruity twist, add a splash of your favourite tippie.*

Prep time 10 minutes | Cook Time 22 minutes | Serves 2

400g raspberries (or 300g frozen raspberries)  
2 tablespoons cornflour  
2 tablespoons golden caster sugar, plus 50g extra for the sponge  
50g butter, softened, plus a little extra for greasing  
1 large Burford Brown egg  
75g ground almonds  
35g self-raising flour  
2 tablespoons flaked almonds (optional)  
15ml amaretto or other liqueur of your choice (optional)

Pre-heat the oven to 180°C/160°C (fan).

In a mixing bowl, place most of the raspberries, all the cornflour and two tablespoons of sugar, then mix to coat the raspberries. Lightly butter a small baking dish, around 20cm in diameter, and spoon them into the dish.

In another dish, beat the butter and remaining sugar together, until soft and fluffy. Beat in the egg and the amaretto, if using, then fold in the ground almonds and flour to create a sponge mixture. Spoon the mixture over the fruit. Press the remaining raspberries into the mixture and scatter over the flaked almonds.

Bake in the oven for 22 minutes, or until spongy and golden – you may need to bake the sponge for up to 35 minutes, so watch the oven carefully, ensuring the cake does not burn. We recommend serving with cream but custard also adds a warming touch. Find our homemade custard recipe in our cookbook, Eggstravaganza.



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