



# Eat Seasonably Cherry & Almond Pudding

*So simple and so tasty, this could well be the best pudding in the world. Crunchy and tart and fruity. Perfect!*



## What you need

Serves 4

- 50g Butter
- 100g Caster Sugar
- 2 large Eggs, separated
- 40g Self Raising Flour
- 100g Ground Almonds
- 185ml Milk
- 250g Cherries, stoned

## Directions

- Preheat the oven to 180C/350F/ Gas 4
- Cream the butter and sugar until light & fluffy
- Beat in the egg yolks one at a time
- Stir in the flour, almonds & milk
- Beat the egg whites until stiff & fold into the almond mixture
- Spoon the mixture into a 1 litre oven proof dish (24cmx18cm or 23cm round) arrange the cherries on top
- Stand the dish in a roasting pan of water & bake for 30 minutes until browned
- Serve hot



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