

You just HAVE to try this. It's very good indeed either with tea/coffee or in a lunchbox or after dinner instead of dessert. 😊

It tends to be quite firm but the cherries keep it moist. It's a loaf rather than a cake and I usually spread a little marg on the slices. Roger eats his without. The recipe is from an old Marguerite Patten cookbook "Book of Cakes and Baking."

Farmhouse Loaf Cake.

5 ozs margarine (butter is better)	6 ozs plain flour
5 ozs caster sugar	1 tsp baking powder
2 eggs	3 chocolate flake bars
3 ozs ground almonds	2 ozs glace cherries

As always, I adapt. I do 1 1/2 quantities to fill a larger tin and I always use more cherries (proportionately) and an extra flake bar or two

(or I eat one)

Cream marg and sugar together till soft and fluffy. Beat in lightly whipped eggs. Fold in sieved flour and BP then add halved cherries, crushed flake bars (leave some big bits) and ground almonds. Put into a greased loaf tin approx 8 1/2 x 4 1/2 inches and cook at 375F for about 20 mins then reduce to 350F until cooked.

I grease the sides of the tin but use baking paper on the bottom. It also pays to put a piece of aluminium foil over the loaf for the last half of cooking otherwise it tends to overcook on top before being cooked in the middle. I start it at 350F then take that down slightly.

Cool on a wire rack. The one in the picture has half and half ground almonds and ground hazelnuts. It smelled wonderful as it cooked. Tastes good too, nuttier than the original.





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