

## TWICE LAYERED ALMOND CHERRY CAKE



0 made it | 0 reviews



Tino Passano



Monika Ederer

- Sub Category Name  
Food  
Desserts
- Recipe Source Name  
Real High Tea 2014/15 Volume 2

### Used Teas



Exceptional Rose  
With French Vanilla

### Ingredients

TWICE LAYERED ALMOND CHERRY CAKE



### **First Layer**

- 300g butter
- 300g sugar
- 300g egg
- 320g ground almonds
- 105g flour
- 30g freeze dried berry cherry powder

### **Second Layer**

- 300g egg white
- 265g sugar
- 30g flour
- 225g ground almonds

### **Cherry Gel**

- 500g dry cherries
- 150ml spring water
- 2 bags Dilmah Rose with French Vanilla Tea

### **To Plate**

- 200ml crème fraiche
- 30ml Amaretto
- Amaretti crumbs

## **Methods and Directions**

### **TWICE LAYERED ALMOND CHERRY CAKE**

#### **First Layer**

- Cream butter and sugar together.
- Slowly add the eggs one by one.
- Lastly fold in the flour, cherry powder and almonds.

#### **Second Layer**

- Start by making a meringue with the egg white and sugar.
- Fold in the ground almonds and flour.
- Bake at 180C.



## Cherry Gel

- Bring cold spring water to a boil.
- Pour over the tea bags, stirring regularly to infuse for 5 minutes.
- Pour the tea straight after brewing over the dry cherries. Infuse for 1 hour.

## To Plate

- Blend Amaretto and crème fraiche with a food processor and use to decorate.
- To finish, sprinkle with Amaretti crumbs.

ALL RIGHTS RESERVED © 2024 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From  
[teainspired.com/dilmah-recipes](https://teainspired.com/dilmah-recipes) 23/11/2024