

# MINI RASPBERRY AND ALMOND CAKES



*This Recipe comes from Charlotte Copas who is passionate about cooking and enjoys trying new recipes using fresh farm produce she picks with her children.*

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*These mini cakes are really easy and really tasty. My kids love the mixing and popping the raspberries into the centres.*

### WHAT YOU NEED

*(Makes 24 mini cakes)*

2 x 12-hole mini muffin tins

24 raspberries

170g butter

250g icing sugar

145g ground almonds

60g plain flour

1 lemon (finely grated, zest only)

5 egg whites

### WHAT TO DO

1. Pre-heat the oven to 180°C
2. Grease the muffin tins with butter.
3. Put the butter into a saucepan and melt slowly until bubbling.
4. Meanwhile put the icing sugar, ground almonds, flour and lemon zest into a bowl and combine.
5. Add the egg whites and beat quickly to mix.
6. Add the melted butter and beat again to mix. You should have a runny mixture.
7. Spoon/pour the mixture into the muffin holes and fill about two-thirds up.
8. Pop a raspberry on the top of each muffin.
9. Place in the oven. The cakes will rise and the tops will go golden. They need 15-20 minutes.
10. Remove from the oven and cool in trays. Slide a knife around the edges of the cakes and remove from the tins.

*Use freshly picked raspberries from The Fruit Fields Pick Your Own for this Recipe. You can call the 24-Message Line Numbers for the Farms for details on opening hours and produce availability:*

- ◆ Calves Lane Farm, Iver: (01753) 652727
- ◆ Lower Mount Farm, Cookham: (01628) 529511