



Strawberry Cake Using Moulin de Quétiel Flour

Make this cake with whatever summer fruit you have to hand - strawberries, raspberries, peaches, apricots or plums. Or mix them up! It's quite jammy once baked, delicious with fresh Jersey cream, or ice cream - or on its own!

If you're cooking for a crowd, double the recipe and use a deep brownie pan, or a 25cm springform tin.

INGREDIENTS:

- 110g butter, softened
- 140g caster sugar
- 150g wholewheat or plain flour
- ½ teaspoon salt
- 1½ teaspoons baking powder
- 25g ground almonds
- 2 large eggs, at room temperature
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract
- 2-3 teaspoons demerara sugar
- 400g strawberries hulled, washed and dried (more or less, depending on your tin)
- 1 x deep 20cm square non-stick tin (don't be tempted to use a regular sandwich-style tin or the mixture will overflow in the oven - you've been warned!)



METHOD:

1. Pre-heat the oven to 175°C and line your tin with baking parchment so it comes right up the sides by at least 2cm. (If your tin is larger than 20cm, the cake will be thinner and take less time to bake. It will still be delicious though!)
2. Using an electric whisk or a stand mixer, cream the butter and sugar together in a large bowl until very pale and fluffy.
3. Combine the flour, salt, baking powder and ground almonds in a separate bowl.
4. Crack the eggs into the butter and sugar mixture, one at a time, whisking well between each addition until the mixture is mousse-like.
5. Add the vanilla and almond extract and whisk to combine.
6. Add the flour and almond mixture, either folding it in carefully by hand or using the very lowest speed on the mixer.
7. Scrape the mixture into the prepared tin, and give the tin a light tap on the counter to level the mixture.
8. Arrange the strawberries over the top, covering the whole cake as tightly as possible. Sprinkle evenly with demerara sugar.
9. Bake in the oven for 35-40 minutes or until a cake tester (or wooden skewer) comes out clean when you poke it into the middle. If the top browns too quickly, you can always cover the tin lightly with a sheet of foil. Set aside to cool and enjoy with cream or on its own.