

## *Chocolate & Almond Sponge:*



### *Cake Ingredients*

*3oz | 75g Organic Butter (softened)*

*3oz | 75g Carley's Organic White Almond Butter*

*6oz | 150g Organic Caster Sugar*

*6oz | 150g Organic Self Raising Flour (sieved)*

*3 large Organic eggs*

### *Topping*

*200g Carley's Organic Chocolate & Almond Spread*

### *Equipment*

*2 shallow cake tins 8" | 20cm diameter*

### *Method*

*Cream the dairy butter, almond butter, and sugar. Sieve in the flour, whisk the eggs briefly and fold into to the flour mix. Line the flan tins, put half of the cake mix in each. Bake in a moderate oven for 30 minutes, or until a knitting needle can be inserted and come out clean. Allow the cake halves to cool completely out of the tins.*

*Topping: Melt the chocolate spread in a bowl over a pan of boiling water. Spread one half of the cake with a third of the chocolate topping, put the other half of the cake on top, and spread the remaining topping on that. Decorate with a few almonds.*

*Keep in a tin so that greedy people don't scoff it all in under two days:*

