

Cherry Top Cakes

Ingredients

50g caster sugar

50g margarine

1 egg

50g self raising flour

5-6 cherries

Method

- ❖ Pre-heat the oven to 190°C
- ❖ Place margarine and sugar in mixing bowl and cream together until pale and fluffy.
- ❖ Gradually beat in the egg, a little at a time, beating well after each addition.
- ❖ Sift flour into the mixture and fold in.
- ❖ Bake at 190°C (375°F, Gas mark 5) for 15-20 minutes until golden brown and firm.
- ❖ Cut cherries in half.
- ❖ Transfer to wire rack.
- ❖ Top each cake with half a cherry and leave to cool.

