

Cherry & almond mascarpone sponge cake



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Preparation about 20 minutes
Serves 8–10

This easy and impressive cake can be made up to 1 day ahead of serving and stored in the fridge.

1/3 cup flaked almonds
250g carton mascarpone
300ml thickened cream
1 tbs icing sugar
250g cherries, pitted and chopped + 12 extra whole cherries, for decorating
1 ready-made double (unfilled) sponge cake
50ml Grand Marnier liqueur (or similar)
Cocoa powder, for dusting

1. Place almonds in a small frying pan and toast over medium heat for 2 minutes until golden. Set aside to cool.
2. Beat mascarpone in a bowl until smooth. Whip cream until soft peaks form and add to mascarpone. Add icing sugar, almonds and chopped cherries. Gently stir to combine.
3. Slice each sponge in half horizontally. Place one sponge base on a serving plate. Sprinkle with half the liqueur. Top with a quarter of the cherry mixture. Top with the remaining halved sponge. Repeat layering using remaining ingredients finishing with mascarpone cream. Arrange whole cherries on top. Cover lightly with plastic wrap and refrigerate for 1 hour or until ready to serve. Just before serving, lightly dust with cocoa.



Cherries

- A source of vitamin C. This vitamin helps the body defend itself against infections.
- The carbohydrate found in cherries has a low glycaemic index (GI), which means it is slowly absorbed and will provide long lasting energy.

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