

RECIPE FOR

NAME OF DISH



FROM THE KITCHEN OF

B's Gooney, berry cake

SERVES

12

PREP TIME

10 min.prep

TOTAL TIME

50 min.baking

OVEN TEMP

180c then 160c



INGREDIENTS

240g butter

1 reg. jar berry jam

80g cocoa powder

250g castor sugar

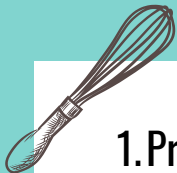
3 med.eggs

100g plain or glutenfree flour

you can substitute; the eggs for 1 can chickpea water and the butter for vegan spread.

Use any jam you like, orange is great!

DIRECTIONS



1. Preheat the oven. Put the butter into a heavy bottom pan with the jam and melt on a low heat. Set aside when done.
2. Add in the cocoa powder and sugar, stir well.
3. Whisk the eggs in a separate bowl, add gradually. stirring well each time.
4. Add the flour and mix well, it will be a sloppy cake batter!
5. Grease your tin, pour in the batter and bake at 180c for 15 minutes, turn the heat down to 160c for 35 minutes.
6. You can test with a skewer which will be slightly sticky but clean.
7. Set this gooey, lovely cake aside to cool before turning out.
8. This cake can be decorated with berries, icing sugar and served with ice cream, I love clotted cream vanilla with this cake!
9. This cake will happily keep for a week in the fridge...if it lasts that long...!

