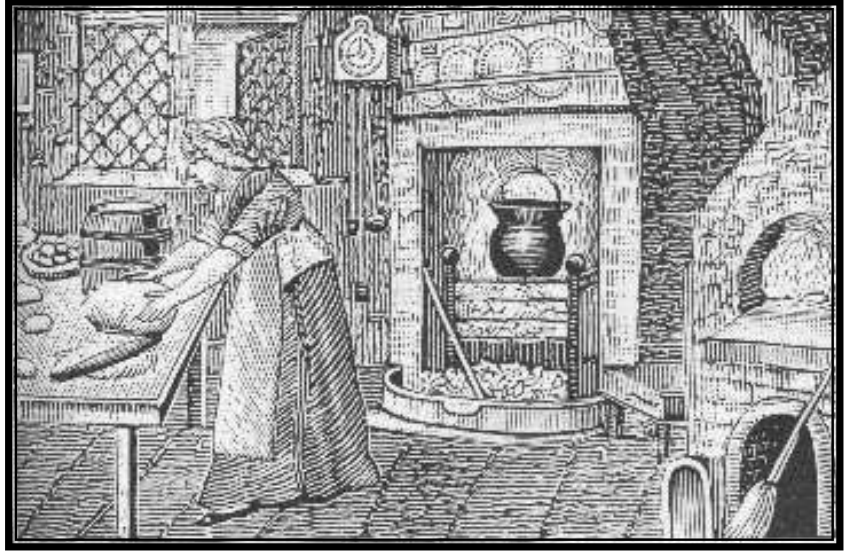




The Olde Scots Kitchin



Paradise Cake

Ingredients

225g (8 oz) shortcrust pastry
Raspberry jam
110g (4 oz) margarine
110g (4 oz) caster sugar (or 4 rounded tablespoons granulated sugar)
1 beaten egg
2 tablespoons chopped glacé cherries
2 tablespoons chopped walnuts
2 tablespoons ground almonds
Vanilla essence (extract)
Caster sugar (granulated sugar) for dusting

Directions

Roll out the pastry on a floured surface and use it to line a greased 28cm x 18cm (11 in by 7 in) baking tin. Bake this initially on its own in a pre-heated oven for ten minutes at 350F/175C/Gas Mark 4. Cream the margarine and sugar together and stir in a beaten egg, cherries, walnuts and almonds. Add the vanilla essence/extract and mix well. Spread a layer of raspberry jam on the bottom of the pastry case (after the ten minute baking) and spoon in the mixture on top of the jam. Bake for 30/35 minutes. On removing it from the oven, sprinkle with sugar and leave to cool in the tin. When it is cold, remove from the tin and cut into squares.