



## Almond raisin cake with sherry

 Vegetarian

READY IN



45 min.

SERVINGS



6

CALORIES



649 kcal

DESSERT

### Ingredients

- ☐ 250 g raisins
- ☐ 150 ml yogurt thick
- ☐ 150 ml vegetable oil
- ☐ 3 eggs
- ☐ 140 g flour plain
- ☐ 100 g almond flour
- ☐ 2 tsp double-acting baking powder
- ☐ 100 g g muscovado sugar light

☐ 6 servings powdered sugar

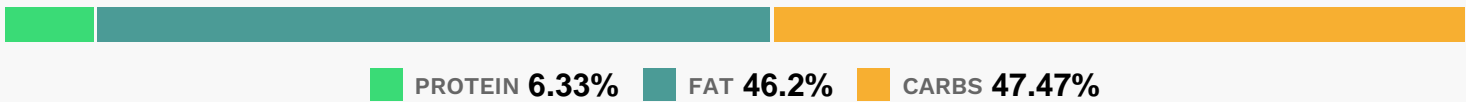
Equipment

- ☐ bowl
- ☐ oven
- ☐ cake form
- ☐ skewers

Directions

- ☐ Tip the raisins into a bowl, pour over the sherry, then leave for at least 30 mins to soften. Meanwhile, heat oven to 180C/ fan 160C/gas
- ☐ Lightly grease a deep 20cm round cake tin, then line the bottom with a circle of greaseproof paper.
- ☐ Mix together the yogurt, oil and eggs.
- ☐ Put the remaining dry ingredients into a large bowl, pour in the yogurt mixture, then stir together until smooth. Scoop half the raisins out of the sherry, then stir into the batter. Spoon into the prepared tin and smooth the surface with a spoon. Cook in the oven for 50–55 mins until the top springs back when pressed lightly and a skewer inserted into the middle of the cake comes out clean.
- ☐ Take a skewer and prick all over the cake.
- ☐ Pour over 5 tbsp of the soaking sherry and let it soak in. You can make up to this point 3 days in advance and store in an airtight container.
- ☐ Serve warm or leave to cool, then dust with icing sugar. Warm the rest of the soaked raisins and sherry, then serve alongside the cake with some vanilla ice cream.

Nutrition Facts



Properties

Glycemic Index:40.8, Glycemic Load:31.06, Inflammation Score:-3, Nutrition Score:12.480869624926%

Nutrients (% of daily need)

Calories: 648.59kcal (32.43%), Fat: 34.67g (53.34%), Saturated Fat: 5.44g (33.99%), Carbohydrates: 80.16g (26.72%), Net Carbohydrates: 74.93g (27.25%), Sugar: 25.92g (28.81%), Cholesterol: 85.21mg (28.4%), Sodium: 222.64mg (9.68%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 10.68g (21.37%), Vitamin K: 42.55µg (40.52%), Selenium: 15.73µg (22.48%), Fiber: 5.23g (20.93%), Calcium: 197.82mg (19.78%), Vitamin B2: 0.33mg (19.41%), Iron: 3.49mg (19.37%), Vitamin B1: 0.25mg (16.41%), Phosphorus: 158.87mg (15.89%), Manganese: 0.29mg (14.44%), Vitamin E: 2.14mg (14.3%), Folate: 56.27µg (14.07%), Potassium: 461.84mg (13.2%), Vitamin B3: 1.9mg (9.48%), Copper: 0.19mg (9.31%), Vitamin B6: 0.14mg (7.06%), Magnesium: 25.29mg (6.32%), Vitamin B5: 0.58mg (5.81%), Vitamin B12: 0.29µg (4.86%), Zinc: 0.68mg (4.54%), Vitamin D: 0.47µg (3.11%), Vitamin A: 144.43IU (2.89%), Vitamin C: 2.38mg (2.88%)