



Michel's Kitchen

Warm Almond Bake (served here with vanilla ice cream)

For 4



Ingredients

150 grams of sugar
3 eggs
150 grams of melted butter
150 grams of ground almonds
Handful of flaked almonds to decorate
Chopped marinated prunes with rum or similar (optional)

Method

Whisk the sugar and eggs together until white and fluffy. Pour the melted butter into the mixture and fold in by hand the ground almonds.

Place in a baking dish some of the marinated plums if using as a very thin layer. Pour the almond mixture over, sprinkle some flaked almonds on top and bake in the oven and 180C for between 20 to 30 minutes depending upon the size of your dish.

Eat whilst warm with ideally some vanilla ice-cream or whipped amaretto cream.

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