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Raspberry and passionfruit syrup cake

(SERVES 8)

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Ingredients

175 g	Butter, diced
¾ cup	Caster sugar
½ cup	Passionfruit syrup
1 tsp	Vanilla extract
¾ cup	Self raising flour
¼ cup	Plain flour
¾ cup	Ground almonds
2	Eggs, lightly beaten
1 cup	Frozen raspberries

Directions

1. Heat the oven to 160C. Grease and line the base and sides of a 20cm cake tin.
2. Place the butter, caster sugar, passionfruit syrup and vanilla in a saucepan. Place over low heat and cook until the butter melts and the sugar dissolves. Set aside and cool slightly.
3. Sift the flours into a large bowl. Add the butter mixture and the eggs and mix to combine. Place in the tin and scatter over the frozen raspberries.
4. Place in the oven and bake for 50-60 minutes or until springy to the touch or until a skewer inserted in the centre comes out clean.
5. Leave to cool for 10 minutes before removing from the tin and placing on a wire rack to cool.
6. Serve warm or cold on it's own or with yoghurt or whipped cream.
7. Store once cold in an airtight container.

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