



# 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.