

## FINCHLEY HORTICULTURAL SOCIETY: SEASONAL RECIPES

### Raspberry & Almond Teabread

#### Ingredients

225 g (8 oz) self-raising flour  
115 g (4 oz) butter/margarine cut into pieces  
115 g (4 oz) sugar  
50 g (2 oz) ground almonds  
2 eggs lightly beaten  
45 ml (3 tbs) milk  
175 g (6 oz) **fresh** raspberries  
30 ml (2 tbs) toasted flaked almonds (optional)

#### Preparation

Rub fat into flour until resembling fine breadcrumbs. Stir in sugar and ground almonds and then mix in eggs and milk. Gently fold in raspberries and turn mixture into a lined 2 lb loaf tin, and sprinkle toasted almonds on top. Bake in oven at No 4 (350oF) for about 30 minutes and lower temperature a little if browning too quickly, and bake for another 30 – 35 minutes. Keeps well and freezes well.

*from Harriet Copperman, Pointalls Allotment - adapted from a book about using a bread-making machine.*