



## MATCHA CHERRY SLICE

*Gluten Free*

Yield 16 slices

These cherry slices are moreish treats bursting with juicy cherries and the unforgettable matcha flavour. You might think this recipe looks complicated as it has three layers, but it is actually very easy and makes an impressive colourful dessert for the summer.

### INGREDIENTS

#### For the base:

- 200g butter
- 200g caster sugar
- 4 eggs
- 150g gluten free flour
- 100g ground almonds
- 2 tbsp *Matcha and Beyond* Culinary Grade Matcha
- 1 tbsp baking powder
- 1 pinch of salt

#### For the filling:

- 250g cherries fresh or frozen

#### For the topping:

- 100g butter
- 100g demerara sugar
- 50g ground almond
- 50g gluten free flour
- 30g flaked almonds

1. Preheat the oven to 180°C. Grease and line a shallow 20x30cm tin with baking parchment
2. Sift the matcha over the flour; add the ground almonds, baking powder and pinch of salt
3. Whisk the eggs with the butter and sugar. Add the dry mix into the egg and sugar mixture and stir until you get a smooth dough
4. Pour the dough evenly into the tin. Bake for 10 mins in the preheated oven and leave it to cool slightly
5. Cut the cherries into halves (remove the stone) and add a good layer over the cake
6. For the topping, add the sugar, flour and butter to a bowl and use your fingers to blend to form a crumble-like mixture. Add the flaked almonds and stir to combine
7. Sprinkle the topping over the cherries and return to bake for 20 minutes or until golden. Let it cool in the tin and then cut into slices

*You can serve this dessert warm or cold and it goes especially well with vanilla ice cream. You can keep this bake for 4 to 5 days in an airtight container in the fridge. If you use frozen cherries, make sure you take them out of the freezer the day before and sieve them for 1 hour prior to use, to remove the excess juice (keep the juice to make a chia pudding!)*