

INGREDIENTS

2 ½ cups frozen raspberries, thawed
6 eggs
1 cup superfine sugar
2 ½ cups ground almond meal

Vanilla extract optional

**PREPARATION**

In a stand mixer mix eggs and sugar until light and pale and quite thick, about 15 minutes.

Put parchment on the bottom of a 9 inch springform pan and grease the sides.

Heat oven to 160 C / 325 F on surround setting

Put thawed raspberries on the bottom of the springform.

Gently fold in almond meal to egg mixture and pour into springform.

Bake for 60 minutes.

Let stand in pan for 10 minutes after removing from oven. Remove side and let cool for an hour.

Serve with berries and whipped cream