

Cherry Galettes on Fruity Slices

ingredients:

1 x Soreen Fruity Five Sliced,
670g jar morello cherries drained,
30g butter,
1 tblsp castor sugar,
1 tblsp plain flour,
1 egg,
vanilla essence,
95g almonds,
160g cherry jam.

method:

Pre heat the oven to 180c/350f/Gas 4.

Combine the butter and sugar and beat until creamy. Add the egg yolk and a splash of vanilla essence, then stir in the almonds and flour. Chill.

Place the Fruity Five Slices on a greased baking sheet. Cook for 10 mins in oven.

Place a spoonful of almond mixture onto the slices, then press 3-4 cherries onto the top. Bake for another 10 mins or until golden. Cool slightly, then dust with icing sugar.

Serve with cream or ice cream.

nutritional information:

Soreen to review
nutritional information

