September

Tayport Bramble Cake by Linda

This recipe is adapted from Hugh Fearnley-Whittingstall's St Clements polenta cake with blueberries, River Cottage Light and Easy.

Gluten and dairy free

Ingredients:

150g	Brown rice flour
150g	Ground almonds
200g	Light brown sugar
200g	Brambles (foraged in Tayport)
2tsp	Baking Powder
1	Large orange - juiced and zested
3	Eggs (from Tayport chickens if possible)

Directions:

- Mix all dry ingredients then add beaten eggs, orange juice and zest to give a thick batter.
- Stir in brambles lightly to distribute evenly but keep as whole as possible.
- Spread in sparingly oiled square tin and bake at 170 C for approximately 40 mins