

Cranberry Torte with Hot Toffee Brandy Sauce

For the torte

500g cranberries (fresh or frozen)
85g butter, melted
200g caster sugar divided into 2 x 100g
150g chopped pecans
1 egg, beaten
60g plain flour, sifted
5g cardamom seeds, crushed in a mortar
45g golden granulated sugar

For the sauce

180g dark brown sugar
115g butter
125ml double cream
45ml Brandy

Pre heat the oven to 180C (Fan 160C) 350F/Gas 4. Grease and line a 24cm springform cake tin with baking parchment. Place the cranberries in the tin then sprinkle with 100g caster sugar and the chopped pecans. Mix well.

Beat the remaining 100g caster sugar with the egg in a bowl until well blended. Add the flour, melted butter and cardamom. Gently fold in with a spatula. Pour the mixture evenly over the cranberries and level the surface. Sprinkle the granulated sugar evenly over the top and bake in the pre- heated oven for 40-45 minutes or until set. Leave to cool in the tin.

To make the sauce, place the sugar, butter and cream in a saucepan. Stir together over a gentle heat until the sugar is dissolved and the sauce is bubbling. Remove from the heat and stir in the brandy.

Use a sharp knife or cake slicer to gently unmould the torte, leaving it on the tin base. Slice into wedges and serve warm or cold, with warm toffee brandy sauce.

Recipe from Celia Brooks Brown, Vegetarian Party Food. Pavilion Press 2003