

## Cherry & White Chocolate Cointreau Cake

Emma Pears

1/3 cup	Ruby Lips sulphur free sour dried cherries
1/4 cup	Cointreau
3	eggs, separated
2/3 cups	Billingtons Golden Castor Sugar or Organic Granulated cane sugar
125g	butter, unsalted
200g	Callebaut white chocolate callets (buttons)
3/4 cup	Moretti 00 plain flour - exactly, sifted

Soak cherries in Cointreau for 1 hr. Heat oven to 180°C. Line a 20cm shallow cake tin with baking paper. Beat egg yolks with caster sugar until pale. Melt chocolate in bowl over hot water (making sure bowl doesn't touch water). Whisk butter into melted chocolate. Then fold chocolate mix into yolks mix. Using a spatula, fold in the cherries and Cointreau, followed by the sifted flour. Beat egg whites to peaks, then gently fold through the mix. Pour into the cake tin and bake for 40 mins or until a skewer comes out clean. The cake should be slightly soft to touch. Cool before turning out.

Serve with double cream.