

Assembling the Espahan cake

and Baking

Preheat oven to 160°C/320°F (fan) or 180°C/360°F (static)

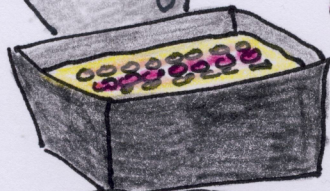


125g/4.4oz fresh raspberries (quickly rinsed)



1 can lychees (drained then cut into quarters.)

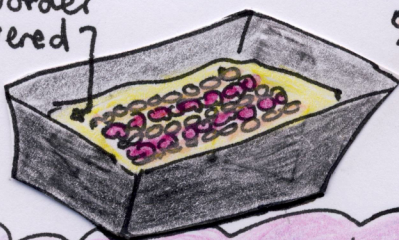
1 Pat the raspberries and chopped lychee dry with kitchen paper then roll lightly in a tablespoon or two of flour.



6 Cover with last 1/3 of mixture.

5 Cover with second 1/3 of mixture then repeat steps 3 & 4

Leave a border of uncovered mixture all the way round.



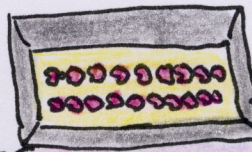
4 Press in the lychee quarters in 3 rows - 1 in the middle of the raspberries then 1 on each side.



7 Lower oven immediately to 150°C/300°F (fan) or 170°C/340°F (static) and bake 1 hr 20 mins to 1 hr 45 mins.



2 Pour 1/3 of mixture into buttered and floured loaf tin. Smooth a little with back of metal spoon.



3 Lightly press in two rows of raspberries, quite close together.

10 raspberries
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