

## Almond and lemon cake

### Ingredients

2 cups ground almonds  
2 tablespoons **Pure** brown rice flour  
½ teaspoon **Pure** baking powder  
4 large eggs  
¾ cup sugar  
grated zest of ½ lemon

### The Glaze (optional)

1 ¼ cups icing sugar  
2-3 tablespoons lemon juice  
2 drops pure lemon oil (optional)

### Preparation method

1. Preheat oven to 180°C/350°F/gas 4.
2. Grease the sides of a 9-inch round cake tin and line the base with a circle of baking parchment.
3. In a bowl, combine the ground almonds, rice flour and baking powder and set aside.
4. In a separate bowl beat the eggs until they thicken (an electric mixer is handy here, but it can be done by hand). Slowly add the sugar and beat about 5 minutes until the egg mixture reaches the thick-ribbon stage. Sprinkle the lemon zest on top.
5. Fold one-third of the almond mixture into the eggs at a time then pour the batter into the cake tin.
6. Bake until the cake is golden and shrinks away slightly from the edge of the tin; test with a skewer.
7. Allow the cake to cool in the tin for 5 minutes then turn it out onto a wire rack, and peel off the paper. Cool with the smooth underside facing up.
8. To glaze, sieve the icing sugar into a bowl, add the lemon juice and lemon oil, and beat until smooth. Pour over the cake and smooth into a very thin layer with a long knife blade, letting excess drip over the sides. Allow the glaze to set before serving.



15-20 minutes (plus glaze)

Preparation time

30-35 minutes

Cooking time

Serves 6-8

By: innovative

You can smooth the glaze around the sides of this cake or simply allow it to drizzle. Either way it's delicious and well worth sharing.

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