

Lemon trickle mash cake

Ingredients

175g (6oz) unsalted butter (softened)
 200g (7oz) caster sugar
 4 eggs
 200g (7oz) ground almonds
 2 tsp gluten-free baking powder
 250g (9oz) plain, cold mashed potato
 Finely grated zest of 3 lemons

For the topping

Juice of 2 lemons
 75g (3oz) caster sugar

Preparation method

1. Preheat the oven to 180°C/350° F/Gas 4. Grease and line a 23cm spring-form tin.
2. Beat the butter and sugar together until light, pale and fluffy (about 5 minutes in a mixer).
3. Beat in the eggs, one at a time, adding a spoonful of ground almonds with each addition to stop the mixture curdling.
4. Stir the baking powder into the remaining almonds, then fold them into the mixture, followed by the mashed potato and lemon zest.
5. Spoon the mixture into the prepared tin and bake until a skewer inserted into the centre comes out clean.*
6. Leaving the hot cake in its tin, pierce all over with a skewer, going quite deep but not right through to the base.
7. Combine the lemon juice and caster sugar for the topping, and before the sugar has chance to dissolve, pour the mixture slowly and carefully all over the cake. Leave to cool completely before serving.



10-15 minutes

Preparation time

30-40 minutes

Cooking time

Serves 6-8

By: A recipe idea from Elena, attributed to Tim and posted by Hugh Fearnley- Whittingstall 10/06/09

*Check the cake after 25 minutes and cover with a sheet of foil if it is browning too much.

This cake is best made with left over whole potatoes which you've mashed or, even better, riced once cold, but make sure if it's leftovers that there isn't too much milk, butter or cream added, or even worse flavourings such as mustard!

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