



LEMON AND ALMOND CAKE

This weeks recipe of the week is a scrumptious tasting Lemon & Almond Cake. It is made up of just 6 ingredients, is easy to make and the end result is simply divine.

Ingredients:

1 1/2 cups of blanched almond meal

4 eggs separated

1/2 cup organic raw sugar

1 tablespoon of grated lemon zest

1/4 cup flaked almonds

Icing sugar and lemon slices for garnish (optional)

Method:

Grease a 9 inch cake pan and line the bottom with a circle of baking paper then preheat your oven to 180 ' celsius.

In a large mixing bowl, combine 4 egg yolks and 1/2 cup of sugar then beat until thick and creamy and lightened in colour. You can use an electric beater if you have one.

Add 1 1/2 cups of blanched almond meal and 1 teaspoon of lemon zest and use a spatula to fold and stir together until well combined.

In a second mixing bowl, add 4 egg whites and beat together until stiff peaks form (you will need an electric beater for this to save time). Fold the egg whites one spoonful at a time into the almond meal mixture until you have an even consistency.

Once all the egg whites are in and the mixture is smooth, transfer into the prepared baking tin and sprinkle with slivered almonds.

Bake for 30 minutes at the pre-warmed temperature or until the top is firm.

Gluten Free | Dairy Free