LEMON ALMOND CAKE

Line the bottom and sides of a 20cm cake tin with baking paper. Preheat oven to 170˚C

What you need:
230g of our everyday flour mix
60g ground almonds
200g softened butter (note 1)
3 eggs
1/3 cup caster sugar
2tsp baking powder
¼ cup lemon juice
1 tsp lemon essence
½ cup milk (note 1)

To Make:
Measure the flour, ground almonds and baking powder into a bowl. With a hand whisk mix well to combine then set aside.
Measure the sugar and butter into a bowl. Cream together with an electric beaters. Add one egg at a time, mix together. Next add the flour mix and gently fold through. Add the lemon juice, essence and milk and carefully blend together.
Pour into the prepared tin and bake for 30 minutes or until the cake springs back in the middle (ovens will vary). If the cake starts to brown too much cover the top with some tin foil. Cool on a wire rack before removing from the tin.
Decorate with Lemon Icing.
Lemon Icing:
175g icing sugar
85g softened butter (note 1)
½ tsp lemon essence (or to taste)
10ml warm water or 1 TBS coconut yoghurt
Place all the ingredients in a bowl and whisk together with electric beaters.
Note:
1. For dairy free use non dairy spread and milk of choice

Tip: Try making into individual mini loaf style cakes, will make 8. Cake freezes well.