



Lemon Drizzle Cake - Gluten Free

BBC Good Food

Serves 8 - 10, preparation time 30 minutes, cooking time 40 minutes

Ingredients

200g softened butter
200g golden castor sugar
4 eggs
175g ground almonds
250g of well mashed potatoes
Zest 3 lemons
2 tsp gluten free baking powder

For the Drizzle

4 tbsp granulated sugar
Plus the juice of 1 lemon

Method

1. Heat the oven to 180oC/fan 160oC/Gas 4.
2. Butter and line a deep 20cm round cake tin.
3. Beat the sugar and the butter together until light and fluffy, then gradually add the eggs, beating after each addition.
4. Fold in the almonds, cold mashed potato, lemon zest and the baking powder.
5. Tip into the tin, level the top, then bake for 40 - 45 minutes, or until golden, or until a skewer inserted into the middle of the cake, comes out clean.
6. Turn onto a wire rack, for 10 minutes of cooling.
7. Mix the granulated sugar and lemon juice together, the spoon over the top of the cake, letting it drip down the sides.
8. Let the cake cool completely before slicing.