

# Lemon drizzle cake (gluten-free)



200g butter, softened;  
200g golden caster sugar;  
4 eggs, lightly beaten;  
175g ground almonds (or use gluten-free flour);  
250g mashed potatoes (cooked without salt);  
zest of 3 lemons;  
2 tsp gluten-free baking powder (most are, but check);

## For the drizzle:

4 tbsp granulated sugar  
juice 1 lemon

## Method:

Heat oven to 180C (fan/160C) gas mark 4. Butter and line a deep 20cm round cake tin. Beat the sugar and butter together until light and fluffy then gradually add the eggs, beating after each addition. Fold in the almonds, mashed potato, lemon zest and baking powder.

Tip into the tin, level the top, then bake for 40-45 mins or until golden and a skewer inserted into the middle of the cake comes out clean. Cool for 10 minutes then turn out onto a wire rack. Gently heat the lemon juice and dissolve the granulated sugar in it, then spoon all over the top and sides of the cake. Let it cool completely before slicing.

Submitted by Colin Harrison