

Lemon and Almond Cake

MAKES:8

PREPARATION TIME:10 minutes plus cooling

COOK TIME:20-25 minutes

INGREDIENTS:

- 4 large eggs
- 150g caster sugar
- 100g plain flour
- 1 rounded teaspoon baking powder
- 120g ground almonds
- 7 tbsp Filippo Berio Mild and Light Olive Oil
- 2 tbsp Amaretto liqueur
- Grated zest 2 lemons
- Juice of 1 lemon
- 25g flaked almonds
- Icing sugar to dust

METHOD:

Preheat the oven to 180C/Fan 160F/350F. Lightly oil and baking parchment line a 20cm/8in round cake tin.

Place the eggs and sugar in a large bowl and place over a pan of simmering water. Use an electric whisk to whisk the eggs until creamy and thick enough to leave a trail when the whisk heads are lifted from the mixture.

Sift over the flour and baking powder and gently fold in with the ground almonds. When the flour is almost mixed in add the olive oil liqueur lemon zest and juice and gently fold in. Pour into the prepared tin then scatter over the flaked almonds. Bake for 20-25mins or until the cake is risen and spongy - the sponge should bounce back when lightly touched in the centre. Cool in the tin for 10 mins before transferring to a wire rack to cool. Dust with icing sugar before serving.

Cook it with: Mild&Light in colour

