

Citrus & Blackberry Almond Cake



Cake Ingredients

- 50g flaked almonds, crushed
- 4 free-range eggs, separated
- 100g butter, softened
- 20g light olive oil
- 2/3 cup caster sugar
- 1 Tbsp runny honey
- Zest of 1 large lemon
- 1 Tbsp lemon juice
- 1 tsp vanilla extract
- ¼ cup full-fat milk
- 2½ cups ground almonds
- 1 tsp baking powder
- ¼ tsp fine sea salt

Lemon Soak Ingredients

- ½ cup lemon juice
- 4 Tbsp caster sugar

Icing & Topping Ingredients

- 1½ cups gluten-free icing sugar
- 2–3 Tbsp lemon juice
- 1/3 cup fresh blackberries, or frozen blackberries, defrosted and gently mixed with 2 Tbsp blackberry jam
- Finely grated lemon zest and fresh thyme leaves, to garnish

Method

1. Preheat the oven to 175°C bake. Grease and line the base and sides of a 20cm round cake tin with baking paper.
2. Brush a thin layer of softened butter over the baking paper. Sprinkle the crushed flaked almonds into the tin, turning it so the almonds coat the base and sides. Tip out any excess and set aside.
3. Separate the eggs, placing the yolks and whites into separate bowls.
4. In a large bowl, beat together the softened butter, olive oil, caster sugar and honey until light and creamy, about 2–3 minutes.
5. Beat in the egg yolks until well combined. Add the lemon zest, lemon juice, vanilla, milk, ground almonds, baking powder and salt, mixing until just combined.
6. In a clean bowl, whisk the egg whites until soft peaks form. Gently fold the egg whites through the almond mixture in two additions until no white streaks remain.
7. Spoon the batter into the prepared tin, smoothing the top.
8. Bake for 35–40 minutes, or until golden and a skewer inserted into the centre comes out clean.
9. While the cake is baking, make the lemon soak by whisking together the lemon juice and caster sugar until the sugar has dissolved.
10. As soon as the cake comes out of the oven, slowly spoon the lemon soak evenly over the hot cake. Leave to cool completely in the tin before carefully removing.
11. To make the icing, combine the icing sugar with 2 tablespoons of the lemon juice. Add more lemon juice, a teaspoon at a time, until the icing reaches a thick but spreadable consistency.
12. Spread the icing over the cooled cake, allowing it to gently drizzle down the sides. Spread the icing over the cooled cake, allowing it to gently drizzle down the sides. Spoon over the blackberries and finish with finely grated lemon zest and fresh thyme leaves.

