

# GLUTEN FREE LEMON & AVOCADO CAKE



## RECIPE

300g ripe avocado (about 2) 300g ground almonds  
300g caster sugar  
2 lemons, zested, 1 juiced  
4 medium eggs, beaten  
1 tsp baking powder  
1/2 tsp bicarbonate of soda  
1 tbsp poppy seeds, plus 1 tsp to decorate

## METHOD

1. Preheat the oven to gas 4, 180°C, fan 160°C and grease and line 2 x 20cm cake tins with nonstick baking paper.
2. Blitz the avocado, ground almonds and sugar in a food processor until you have a thick green paste.
3. Transfer to a bowl and add the lemon juice and half the zest. Add the eggs, one at a time, stirring the mixture well between additions. Mix in the baking powder, bicarbonate of soda and the poppy seeds and stir until the seeds are evenly distributed.
4. Split the mixture between the cake tins and bake for 35-40 minutes until the cakes are just firm to the touch. Remove from the oven and set aside to cool completely in the tins on a wire rack.