

GF Orange or Lemon Cake w Mashed Potatoes

Ingredients

200 mls canola or Rice Bran oil

200g caster sugar

4 eggs

175g ground almonds or almond flour

250g mashing potatoes, cooked, mashed and cooled

zest 3 oranges or lemons

2 tsp baking powder

Method

Heat oven to 180°C.

Spray a 20 cm round cake tin with oil and line the bottom with baking paper.

Beat oil and sugar until light, then gradually add the eggs, beating after each addition.

Fold in the almonds, cold mashed potato, orange or lemon zest and baking powder.

Pour into the tin and level the top. Bake in preheated oven for 40-45 minutes or until golden, and a skewer inserted into the middle comes out clean.

Cool for 10 minutes, then turn out onto a wire rack.

Orange or Lemon Syrup

2 Tbsp sugar

juice 1 orange or lemon

Dissolve sugar in orange or lemon juice. When the cake is baked, let it stand for 5 minutes and then evenly pour syrup all over.

Cool completely before slicing.