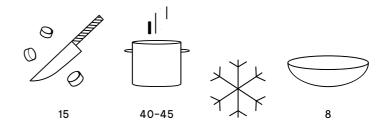




Burnt Butter, Almond and Honey Cake (Gluten Free)

This gluten free cake hits all the right notes - moist and deliciously sweet.



Ingredients

180g unsalted butter, chilled, chopped 5 eggs

75g caster sugar

180g The Groovy Food Company Organic Acacia Honey, plus 60g extra to drizzle

2 tsp vanilla bean paste

250g Almond Flour

100g gluten-free plain flour

2/3 tsp baking powder

Finely grated zest of 2 lemons, juice of 1

100g flaked almonds

Directions

- 1.Preheat oven to 160 °C. Grease a 20cm x 30cm cake pan and line the base and sides with baking paper.
- 2.Place butter in a saucepan and cook over medium-high heat for 5 minutes or until nut brown. Remove from heat and cool to room temperature.
- 3. Place eggs, sugar, vanilla and half the honey in a stand mixer with the whisk attachment and whisk for 5 minutes or until pale and doubled in volume.
- 4. Fold in almond meal, flour, baking powder, lemon juice, the zest of 1 lemon and a pinch of salt flakes. Pour in two-thirds of burnt butter (stir butter well before adding) and fold to combine. Pour into prepared pan and smooth top.
- 5. Combine flaked almonds, remaining burnt butter, remaining 90g honey and a pinch of salt flakes in a bowl. Mix well then scatter evenly over batter.

6. Bake on middle shelf, turning occasionally, for 40-45 minutes until golden brown and the centre springs back when lightly pressed. Drizzle over extra honey and cool on a wire rack in pan. Scatter over the remaining lemon zest before serving at room temperature.