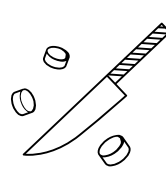


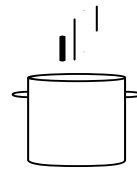


## Burnt Butter, Almond and Honey Cake (Gluten Free)

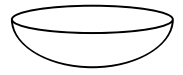
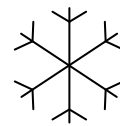
This gluten free cake hits all the right notes - moist and deliciously sweet.



15



40-45



8

### 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.