

Sue's (gluten free) ORANGE, LEMON & LIME CAKE



Brush a 20cm or 23cm (8in or 9in) shallow cake tin with removable base with sunflower oil.

Preheat oven to 180C/350F or 160C FAN/gas mark 4.

Ingredients:

2 eggs

4oz sunflower oil (weigh)

3oz caster sugar

3 oz ground almonds

1oz coconut flour (*you could use any flour if you don't have coconut*)

1tsp gluten free baking powder

Rind of an orange, lemon & lime

1. Put all the ingredients in a big bowl and mix together with an electric whisk.
2. Spoon into the cake tin with a metal spoon.
3. Bake in the oven for 20-25min. Test with a skewer. Allow to cool.
4. Prick with a fork and squeeze half the orange over the top.
5. Mix together the juice of the lemon with some (sifted) icing sugar and spread on the top when the cake's cold.
6. Zest some extra lime/ lemon/ orange rind on the top (whatever you have left).