

# MASHED POTATO LEMON DRIZZLE CAKE.

(This can be made to be GLUTEN FREE TOO!)



This is a Delicious, Easy to Make, Moist, Cake containing a  
‘Special Surprise Ingredient’ which is....

**MASHED POTATOES !!**

Serves 8 – 10.

Preparation time 30 Mins

Cooking time 40 Mins

180C Electric, or 160C Electric Fan Oven or Gas Mark 4

## Ingredients

- 200g Butter , softened
- 200g Caster Sugar
- 4 Medium Eggs
- 175g Ground Almonds (to make it nut free see below)
- 250g Mashed Potatoes
- zest of 3 Lemons
- 2 Teaspoons Baking Powder.

Gluten free Baking Powder can be used where necessary & health requires.

## **FOR THE LEMON DRIZZLE**

- 4 Level Tablespoons Caster or Granulated Sugar
- The juice of 1 Lemon. – Gently hold it, warm it, roll it & then gently squeeze it in your hand first, so that it will release all of its juice.

### METHOD

1. Preheat your oven to 180C/fan 160C/gas 4. Butter and line a deep, 20cm round cake tin. Beat the sugar and butter together until light and fluffy, then carefully and gradually add the egg, beating well after each addition of egg.
2. Fold in the almonds, cold mashed potato, lemon zest and baking powder.
3. Tip into the tin, level the top, then bake for 40-45 mins or until golden and a skewer inserted into the middle of the cake comes out clean. Carefully turn out the cake onto a wire rack after 10 mins cooling.
4. Mix the Caster Sugar and the Lemon juice together, then spoon over the top of the cake, letting it drip down the sides. Let the cake cool completely before slicing.

ENJOY !!

### **To Make the Lemon Drizzle cake Nut-Free:**

If you'd like to make this nut-free, as well as wheat-free, switch the ground almonds for polenta or wheat-free flour.

Per serving: 514 kcalories.

**Protein 9g, Carbohydrate 41g, Fat 36 g, Saturated Fat 2g, Fibre 2g, Salt 0.88 g**