

Lemon Drizzle Mashed Potato Cake

(Dairy & Gluten Free)

Serves 8-10

Hands-on Time 15 minutes

Baking Time 45 minutes

Ingredients

- 170g margarine (plus extra for greasing)
- 190g plus 5½ tbsp caster sugar
- 250g mashed potato (plain boiled potatoes, thoroughly mashed)
- 4 medium eggs
- 1 tsp vanilla extract
- 140g ground almonds
- 40g plain flour (gluten-free)
- 2 tsp baking powder (gluten-free)
- 3 lemons

Equipment

- Scissors
- Baking parchment
- 20cm loose-bottom or springform cake tin
- Large bowl
- Wooden spoon
- Fine grater
- Spatula
- Juicer
- Palette knife
- Spoon
- Skewer
- Wire rack

Method

Preheat the Oven

- Preheat the oven to 180°C/160°C (fan)/350°F/Gas Mark 4.
- Cut a circle of baking parchment to line the bottom of the cake tin. Grease the sides and bottom of the tin with margarine, then place the parchment in the base.

Make the Cake Batter

- In a large bowl, beat the margarine and 190g of caster sugar with a wooden spoon until light and smooth.
- Stir in the mashed potato until combined.
- Add the eggs one at a time, beating well after each addition. Mix in the vanilla extract.
- Add the ground almonds, flour, and baking powder. Grate the zest of the 3 lemons into the bowl and mix until combined.

Bake the Cake

- Pour the batter into the prepared tin and smooth the top with a spatula.
- Bake on the middle shelf for 45 minutes. If the cake browns too quickly, cover it loosely with foil.

Make the Lemon Syrup

- While the cake bakes, squeeze the juice of the 3 lemons into a bowl. Add 5½ tbsp of caster sugar and stir until dissolved.

Soak the Cake

- Once baked, remove the cake from the oven. Run a palette knife around the edges to loosen it.
- Poke holes all over the cake with a skewer. Slowly spoon the lemon syrup over the cake, allowing it to soak in.

Cool and Serve

- Let the cake cool in the tin for 15 minutes, then remove it from the tin and peel off the parchment.
- Transfer the cake to a wire rack to cool completely.

Enjoy!