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Lemon and almond cake



Preparation time

less than 30 mins

Cooking time

30 mins to 1 hour

Serves

Serves 8

Dietary



This moist lemon cake with its sugary crust is so good it won't last long. Make one extra and freeze (un-iced) for another day.

By Fay Ripley

From The Hairy Bikers' Cook Off

Ingredients

200g/7oz butter softened, plus extra for greasing

200g/7oz golden caster sugar

3 large free-range eggs (organic if possible)

50g/2oz plain flour or white spelt flour

125g/4½oz ground almonds

2 lemons (juice of 1 and finely grated zest of 2)

For the icing

1 lemon, juice only

5-6 tbsp icing sugar

Method

1. Preheat the oven to 180C/350F/Gas 4. Grease the base and sides

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