

## **ALMOND, LEMON & RASPBERRY CAKE**

Wheat-free Gluten-free Dairy-free

Like a delicious, giant friand, this cake is moist, slightly sweet and retains some tang from the lemon and raspberries. Almonds and egg whites increase the protein value of this cake. Raspberries benefit the kidneys and liver, and nourish and cleanse the blood.

### **Ingredients:**

- 1 cup egg whites from 6-8 large eggs)
- 1 cup raw sugar
- 2 cups almond meal
- Grated zest of 2 lemons
- 3 tablespoons cornflour
- ¼ teaspoon fine sea salt
- 2 cups raspberries

### **Method:**

Preheat oven to 180°C. Grease 23cm round springform cake tin.

Beat egg whites as low speed until frothy. Gradually increase the speed to high, slowly adding the sugar. Beat until mixture forms soft peaks. Stir almond meal, lemon zest, cornflour and salt through until well blended.

Spoon mixture into the prepared tin. Sprinkle the berries on top.

Place the tin in the centre of the oven and bake until the cake is firm, golden and pulls away from the side of the tin – about 35-40 minutes.

Remove from oven and transfer to rack to cool. After 10 minutes, run a knife along the side of the tin. Release and remove the side of the tin, leaving the cake on the base. Serve warm or at room temperature.