

# Lemon Drizzle Mashed Potato Cake

**Serves 8-10**

**Hands-on Time 15 minutes**

**Baking Time 45 minutes**

## Ingredients

170g (plus extra for greasing) Margarine  
190g plus 5 1/2 tbsp Caster sugar  
250g Mashed potato (plain boiled potatoes thoroughly mashed)  
4 Eggs, medium  
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  
Wirerack

Preheat the oven to 180°C/160°C (Fan)/350°F/Gas mark 4.

Cut the baking parchment to line the bottom of the cake tin.

Grease the sides and bottom of the tin with margarine before lining with the circle of parchment.

Add the 170 grams of margarine and 190 grams of caster sugar to the large bowl and beat using the wooden spoon until light and smooth.

Tip the mash into the bowl and stir into the mixture.

Add one egg at a time, beating between additions followed by the vanilla extract. It may be that your mix is looking grainy/split, don't worry.

Add the ground almonds and flour to the mixture and grate the 3 lemons over the top. Give a final stir until combined.

Pour the cake mix into the lined tin using a spatula to ensure you don't leave anything behind. Smooth the mixture out so it's nice and flat.

Pop the tin into the oven on a middle shelf for 45 minutes. IF the cake browns too quickly place a loose piece of foil over the top of the tin.

Clean the bowl whilst the cake bakes. Squeeze the juice of the 3 lemons into the bowl followed by 5 1/2 tablespoons of caster sugar. Stir until the sugar has dissolved.

When the cake has finished baking, remove the tin from the oven. Run a palette knife carefully around the outside of the cake to help it come away from the tin.

Stab the cake a few times with a skewer. One spoonful at a time, pour the sugary lemon juice over the cake. Don't rush.

Leave the cake to cool in the tin for at least 15 minutes until it's cool to handle.

Remove the cake from the tin, peel the parchment off its bottom, and leave the cake to completely cool down on a wire rack.

Enjoy!