



# Lemony Sponge Cake

This healthy lemony sponge recipe also makes a lovely sponge pudding!

**Serves :** 6

**Ready In :** 1 hour or less

## Ingredients

- 100g olive oil based spread or olive oil
- 100g (*etiher*)
- 175g ground almonds
- 1 tsp gluten free baking powder
- 2 medium free range eggs
- 3 tbsp milk
- finely grated rind of 1 lemon and a tsp of juice

## Instructions

- Preheat oven to 180°C / 350°F / Gas Mark 4.
- Grease and line base of 18 cm cake tin with greased greaseproof paper.
- Measure all ingredients for the cake into a large bowl and beat well for 2 mins until smooth.
- Turn the mixture into tin.
- Bake in preheated oven for about 20 - 30 mins or until the cake has turned golden on top and springs back when lightly pressed.
- Leave in the tin until cold, then turn out and remove the paper.