

## **Basic Gluten-free cake recipe**

The following is a basic recipe that can be adapted as desired. See below for variable ingredients:

½ cup sugar (125g)  
250g butter  
1 cup almond meal  
½ cup hazelnut meal (or can use only almond meal)  
4 eggs

Beat butter and sugar until white and fluffy. Add one egg at a time, beating well after each addition. Stir in ground nuts.

Bake at 180 degrees – depending on cake tin between 25 and 40 minutes. Cake will shrink from sides when cooked or skewer when inserted into middle of cake will come out clean.

### For chocolate version:

Reduce butter to 125 g  
125g chocolate (milk or dark or combination) – melt and add after adding eggs

### Lemon

Add grated zest of one organic/unsprayed lemon  
1 tbsp natural yoghurt

Replace ground nuts with Gluten-free flour but you will need to add a little water/juice or milk to ensure correct consistency. Mixture should be thick but drop easily off spoon.