

## POTATO ALMOND CAKE



**Serving:** 6

**Cooking Time:** Not Specified

**Prep Time:** Not Specified

### INGREDIENTS

- 200g potato, cooked and mashed

- 10 eggs, separated
- 250g castor sugar
- juice and zest of 1 lemon
- 160g almond flour
- 60ml marmalade
- icing sugar, for dusting
- toasted almond flakes, for garnishing
- non-stick spray, for greasing of moulds

## INSTRUCTIONS

Preheat the oven to 180°C.

Spray two 20cm cake tins with non stick spray.

In a mixer, beat egg yolks and sugar until thick and light in colour. Fold in the lemon juice, zest and almond flour.

In a separate bowl, beat egg whites to a stiff peak.

Add 1/3 of the egg whites to the egg yolk mixture and stir until well combined.

Gently fold in the remainder of the egg whites.

Pour mixture into the greased cake tins.

Bake for 20-25 minutes, until golden and firm to the touch.

Turn the oven off and allow cake to cool in the oven.

Remove and transfer to wire rack and allow to cool completely.

### **To assemble:**

Spread the top of one cake with marmalade

Place the other cake on top, upside down.

Generously sprinkle on almond flakes and dust with icing sugar.