



## Almond, Orange & Lemon Cake

### Ingredients:

- 1 x Goodness Flour Choose Your Own Adventure Vanilla Cake
- 80g almond meal (I use Nut Fusion - freshly milled, pesticide free & so good!)
- Zest & juice of 1 lemon
- Zest & juice of 1 orange
- 2 large, free range eggs
- 170g (190ml) of good quality olive oil
- 100g (95ml) of milk (You'll be replacing some of the milk in the Choose Your Own Adventure Cake recipe with orange and lemon juice, so this quantity is different to the leaflet.)
- 100g of icing sugar
- 1 - 2 drops therapeutic grade lemon essential oil (optional)
- 1 - 2 drops therapeutic grade orange essential oil (optional)

1. Grease and line a cake tin, about 22cm diameter works well. Preheat the oven to 180°C.
2. Zest and juice the orange & lemon and set aside.
3. In a medium sized mixing bowl, whisk together your oil, eggs, milk and 100g of orange & lemon juice. Keep the rest of the juice for the icing.
4. Tip the cake mix into a large bowl and add the almond meal, along with most of the orange & lemon zest. Keep some zest for the topping.
5. Pour the wet blend into the flour blend. Mix everything together with a spoon or spatula.
6. Pour the mixture into the prepared tin. Add any toppings you've chosen.
7. Bake for 45 - 50 minutes, or until a skewer poked in the middle comes out clean.
8. While the cake is cooking make the icing. Tip the icing sugar into a small bowl, add just enough orange and lemon juice to make an icing (you probably won't need all the juice, that might be a bit too runny!)
9. Let the cake cool, then pour over the icing.
10. Sprinkle the remaining orange and lemon zest over the icing and finish with flowers / petals.
11. Happy Celebration. Send us a photo of you creation!