**Honey Citrus Cake**

This is an easy cake to make, with a moist nutty texture, honey overtones and citrus flavours.

Ingredients

2 pieces of citrus fruit – 1 lemon and 1 orange, or a combination of your choice (my favourite is orange and lime)

185g ground almonds

4 eggs

¾ cup honey

2 Tablespoons Caster sugar

1 cup SR flour

¼ teaspoon baking soda

110g melted butter

Method

* Put the citrus fruit whole into a saucepan, completely cover with water and bring to the boil. Drain, add fresh water and bring back to the boil. Cook gently until both are quite tender. Drain and leave to cool.
* Cut away both ends of the fruit, then cut them in half. Scoop out the pulp of one of them and discard it (pick the sourest / bitterest of the two). Remove any seeds from the other fruit then finely chop or blend this whole fruit and the rind of the other. (This pulp can be made hours in advance and stored in the fridge)
* Preheat the oven to 180°C
* Butter a 20 cm springform tin. Line the base with baking paper and butter it
* Beat the eggs with the honey and sugar until pale and frothy
* Sift the flour and baking soda over the top and carefully fold into the egg mixture. Mix in the ground almonds, fruit pulp and then the butter.
* Pour the mixture into the tin over the back of a large spoon (this reduces loss of air in the mix) and bake for an hour until firm to the touch. When cooked, a fine skewer inserted into the middle will come out clean. If the cake starts to become too dark on the top, cover lightly with a piece of tin foil.
* Leave to cool in the tin and the invert onto a plate and carefully peel away the paper.
* Sift icing sugar over the top to serve.

*Note*s: This recipe adapts well to gluten-free flour. You can also substitute half of the ground almonds with LSA -for me, this reduced its tendency to darken and reduced cooking time to 45 minutes.