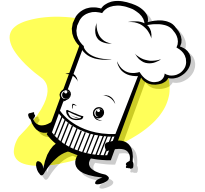


Fig Almond and Olive Oil Cake

Kurt has managed to combine lots of Mediterranean friendly ingredients into an interesting and gluten free cake. Try serving with Greek Yoghurt.



Ingredients:

2 Tblsp fresh lemon juice
Zest of 1 lemon
¼ cup honey
¼ cup olive oil
2 large eggs
A pinch of salt
1 ½ cups Almond flour or almond meal
1 ½ teaspoons (gluten free) baking powder
8-10 fresh or dried figs sliced

Directions:

Heat oven to 175 degrees C
Line a cake tin with baking paper and spray with oil
Mix wet ingredients add dried ingredients (except figs)
Pour into tin
Sprinkle with figs
Bake for about 35min