



Flourless Almond, Coconut & Vanilla Cake – Belinda Jeffery

An easy gluten-free cake that you probably have all the ingredients for already

Ingredients

- 200 grams (7 oz) unsalted butter, roughly chopped
- 180 grams (6 oz) raw almonds
- 60 grams (2.2 oz) desiccated coconut
- 200 grams (7 oz) raw sugar
- pinch salt
- 4 eggs
- 1 ½ tsp vanilla essence
- ¼ tsp almond essence
- 2 tbsp flaked almonds
- icing sugar, (optional), for dusting

Method

1. Preheat oven to 180°C (350°F). Grease and line a 22 to 24 cm (9-10 in.) springform cake tin.
2. Place butter in mixing bowl and melt **6 min/50°C (120°F)/speed 1**. Set aside in a bowl.
3. Place almonds in mixing bowl and grind **10 sec/speed 9**.
4. Add coconut, sugar and salt. Mix **10 sec/speed 5**.
5. Add melted butter, eggs, vanilla and almond essence. Mix **40 sec/speed 5**.
6. Turn mixture into tin, scatter with flaked almonds and bake for 40 minutes (180°C / 350°F), or until the top of the cake springs back slowly when you press it gently.
7. Cool the cake in the tin on a wire rack, before carefully removing from the tin. Dust with icing sugar, if desired.