



WHITE STAR

LEMON & ALMOND MAIZE MEAL CAKE

Serves: 1 cake (8 slices)

Preparation time: 15 minutes

Cooking time: 40 minutes

CATEGORY: Dessert



Ingredients

- 200g butter
- 150g castor sugar
- Zest of 2 lemons
- 4 eggs
- 100g White Star Vanilla Instant Porridge
- 200g ground almonds
- 5ml baking powder
- 80ml lemon juice
- 120g icing sugar

Method

1. Preheat the oven to 180C.
2. Start by lining a 23cm springform cake pan with baking paper and grease well.
3. Put the butter, sugar and lemon zest into a mixer. Beat until pale and fluffy. This can also be done by hand.
4. Add the eggs, one by one, until incorporated.
5. Mix the White Star Vanilla Instant Porridge, ground almonds and baking powder together.
6. Add this to the mix in 3 parts. Only add the 2nd and 3rd part once the previous has incorporated fully.
7. Pour the mixture into the prepared tin and bake in the oven for 35-40 minutes, until cooked through.
8. Allow the cake to sit in its tin for 5 minutes after you've taken it out of the oven. Then turn out onto a cooling rack.
9. Make the lemon drizzle by placing the lemon juice and icing sugar in pot. Bring to the boil, while whisking. Allow to cook for 2 minutes then remove from the heat.
10. The cake is best served warm, with the lemon drizzle on top.