

# FML

*Food's my life!*

## GF Almond, Coconut and Vanilla Cake

180g almond meal sifted

70g desiccated coconut

250g caster sugar

¼ tsp salt

200g unsalted butter melted and cooled

4 eggs (I use 600g eggs)

1 ½ tsp vanilla extract

¼ tsp almond essence

Flaked almonds for decorating

1. Line a 22cm cake tin with baking paper and heat the oven at 180 degrees Celsius
2. In a large bowl, whisk all dry ingredients together so they are thoroughly mixed
3. In another bowl, whisk eggs with vanilla and almond essence, then add the butter. Whisk until the ingredients are well incorporated
4. Add wet ingredients to dry ingredients and mix well
5. Pour mixture into prepared cake tin and bake for 35 – 40 minutes or when a skewer comes out clean