

Honey almond cake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 100g almond flakes
- 50g ground almond
- 2 tbsp honey
- 50g butter, softened
- 100g flour
- 2g baking soda
- 3 eggs

Instructions

- 1. Grease base of a square tin, line with baking paper
- 2. Beat the eggs with an electronic mixer with butter until light and fluffy
- 3. add ground almond and baking soda
- 4. add flour and mix it together (by hand) until blended well together
- 5. pour the mixture into the tin
- 6. sprinkle with almond flakes
- 7. bake in pre-heated oven at 200 degree for 50 mins
- 8. cool it on a rack and drizzle the honey