

## Angela's Greek Lemon Cakes (gluten free)

350°F

### DRY BOWL

2 cups ground almonds (235 g)  
1 cup rice flour (190 g)  
3/4 cup unsweetened fine coconut (65 g)  
1 tsp. baking powder

### SYRUP

2/3 cup sugar (75 g)  
juice of 2 lemons  
juice of 3 oranges  
grated rind from 1 orange  
1/2 cup water

### MIXING BOWL

1 cup minus 1 Tbsp. butter (185 g)  
grated rind from 2 lemons  
1 1/4 cups finely granulated sugar (275 g)

5 large eggs

Makes 18 medium cupcakes or 24 small cupcakes (or one loaf)

### CAKES

1. Prep: Preheat oven. For cupcakes, use large paper baking cups in muffin pan. (For cake, grease large loaf pan.)
2. Mix together DRY BOWL ingredients.
3. In MIXING BOWL, beat together butter, sugar and lemon rind until light and fluffy.
4. Add eggs, one at a time, beating until just combined.
5. Stir in dry bowl mixture, until just combined.
6. Spoon into prepared pan and bake at 350 °F – 50 minutes for large cupcakes, 45 minutes for small cupcakes and 1 hour for loaf cake.

### SYRUP (towards the end of the cake baking)

7. Combine syrup ingredients in small pan. Stir over low heat until the sugar dissolves.
8. Simmer, uncovered, without stirring, for 5 minutes (until syrup thickens slightly). Remove from heat.

### FINAL (as soon as the cupcakes comes out of the oven)

9. Remove from muffin pan and peel off paper (*carefully* – the cupcakes will be hot). Place on edged baking sheet or in glass casserole. Prick tops generously with toothpick. Brush hot syrup over cake using pastry brush (a silicone pastry brush is perfect for this), repeating until all the syrup is used.

Wrapped in plastic these cupcakes freeze very well.

*From Jan Erasmus who had the original version of this on February 28, 2003, at the Australian Office of Parliamentary Counsel welcoming cake club, courtesy of Angela Theodoropoulos and her grandmother's special recipe.*