

Flying Inspiration

Fly with the feminine

Gabriella Guglielminotti Trivel's recipes

Lemon cake

Suggestions: a very tasty cake perfect for spring, rich in vitamin A, D, K, C, E, B groupe and minerals like copper, manganese, phosphorus, potassium, iron, calcium, magnesium, sodium, selenium and zinc.

Instructions



maize flour



potato starch



bicarbonate of soda



yeast

Mix in a bowl some maize flour (cornmeal), almond flour and potato starch in equal parts with some bicarbonate of soda and yeast.

pine nuts



coconut sugar



Add some pine nuts, coconut sugar, finely chopped lemon zest and mix it all together.



Add the juice of some lemons according to the quantity of the mix and few eggs. Make sure that the mix is not too liquid and not too dry and hard and leave it in the fridge overnight.



Put the mix in a baking dish and decorate the top with some lemon slices and pour some clear honey on them to cover all the top surface of the cake.

Bake it for an hour at 180 degree and add some honey on the top if it gets too dry.



If you like this recipe, I would like to read your comments!

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