

## Torta Caprese al Limone Sicilian Citrus Cake



5 whole eggs

1 cup of granulated sugar

250 grams of ground almond flour

2 tsp baking powder

1/2 cup of EVO

Zest and juice of one large lemon ( am also thinking a little shot of limoncello would be nice)

pinch of salt

Whip the eggs with the sugar until thick.

Add in the lemon zest and juice.

Beat in the extra virgin olive oil.

Mix the baking powder and salt into the almond flour and then fold into the batter.

I lightly oil and sugar my pan and then add the batter.

Cook at 350 until done.

Depending on your pan and oven can be 35-45 minutes.

Variation:

use an orange.

Another variation I do is to puree the orange with the sugar. the white thing!

I am going to try this week with a lemon.