

BBQ'd Lime Cake

My adaption from Gwyneth Watkins recipe in the CWA Classics - Australia Cookbook!

Ingredients:

- 180g butter
- 1 cup sugar
- Finely grated zest of 1 lime
- 2 eggs lightly beaten
- 1 cup self-raising flour
- ½ cup almond meal
- ¾ cup light sour cream
- 2 fresh limes squeezed
- sweet tunes to dance around the kitchen to



Method:

1. Turn on BBQ to approx. 160 degrees Celsius (320 degrees Fahrenheit), I adjusted 2 knobs to halfway between high and low.
2. Cream butter & sugar
3. Beat zest and eggs
4. Fold in flour
5. Fold in almond meal
6. Fold in sour cream
7. Stir through lime Juice
8. Spread into cake tin (or plastic mould which is much better for BBQ baking)
9. Place in the BBQ for 1 hour!



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