

# New Zealand Golden Kiwi Cake

With Lime Glaze

This New Zealand Golden Kiwi cake combines olive oil, almonds, golden kiwi and lime into an unforgettable dessert!

## the Cake

ALMOND CAKE MIX

### YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- 1 cup mild, extra-virgin olive oil (200g)
- 1 cup sour cream (8oz, 227g)
- 1 tablespoon juice and zest from one lime
- 1 peeled and finely chopped ripe golden kiwi
- 2 tablespoons superfine or castor sugar
- 2 peeled and thinly sliced ripe golden kiwis

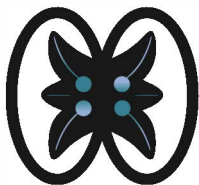
Preheat oven to 325°F. Grease a 9x3-inch springform pan and line the bottom with parchment paper.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the sour cream, lime juice and zest and almond cake mix, then mix on low speed for one minute until well combined. Stir in the chopped kiwi.

Bake for 15 minutes then carefully slide out the wire rack holding the cake pan keeping it horizontal. Quickly sprinkle sugar over the cake and arrange the sliced kiwis on top of the cake. Gently slide the wire rack back into the oven.

Continue to bake for another 35-40 minutes or until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before unmolding.



## the Glaze

### YOU WILL NEED

- 2 tablespoons granulated sugar
- 2 tablespoons lime juice
- ½ tablespoon butter

Microwave sugar, lime juice and butter on high for 60 seconds or until it develops a syrup-like consistency.

Lightly brush glaze on sides of hot cake.