

LEMON POLENTA CAKE (gluten-free)

225 grams soft unsalted butter
225 grams caster sugar
225 grams ground almonds
115 grams fine polenta (instant polenta is best)
1½ teaspoons baking powder (gluten-free)
3 large eggs
2 lemons, zest and juice



SYRUP

2 lemons, juice only
125 grams caster sugar

Line the base of a 23cm springform cake tin with baking paper and grease its sides lightly with butter.

Preheat the oven to 180°C.

Cream the butter and sugar.

Mix together the almonds, polenta and baking powder, and add some of this into the butter-sugar mixture, followed by 1 egg, then alternate dry ingredients and eggs.

Finally, beat in the lemon zest and pour the mixture into your prepared tin and bake for 45 minutes.

Cool the cake, but leave in its tin.

Make the syrup by bringing the lemon juice and sugar to the boil in a small saucepan. As soon as the sugar is dissolved, the syrup is ready.

Prick the top of the cake all over with a cake tester, pour the warm syrup over the cake, and leave to cool before taking it out of its tin.

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