



## Almond Lemon Polenta Cake

serves 6

*A burst of bright gold among the green, this gorgeous cake makes a great picnic centerpiece. It packs easily and gets better as it sits: a great bake-the-night-before dessert.*

Preheat the oven to 350°F (180°C).

In a large bowl combine the polenta, ground almonds, baking powder and sea salt. Set aside.

In another bowl, whisk the eggs and sugar together until fluffy. Add the olive oil, lemon zest, and lemon juice and whisk until well combined. Add half of the dry ingredients to the wet mixture, combine well, then add the remaining dry mix and whisk until all ingredients are well blended.

Pour the batter into a parchment-lined 8 in. (21 cm) loaf pan and gently fold in the thyme sprigs, just below the surface of the cake batter. Bake for 45 minutes until golden brown and the surface feels firm. A toothpick or skewer inserted in the middle of the cake should come out clean. If the top of the cake already looks golden brown after 20 minutes, cover with aluminum foil for the remainder of the time. When done, turn off the oven and leave the cake in for another 10 minutes. Remove from the oven and allow to cool fully.

### INGREDIENTS

½ cup (90 g) polenta  
2 cups (190 g) ground almonds  
2 tsp. baking powder  
½ tsp. sea salt  
3 eggs  
¾ cup (175 g) raw sugar  
4 fl. oz. (125 ml) olive oil  
2 tsp. lemon zest  
2 tbsp. lemon juice  
3 thyme sprigs

Level Medium

Preparation time 30 min

Cooking time 55 min