

LEMONY POLENTA CAKE

Wheat-free Gluten-free

This refreshing and moist cake is perfect for a springtime treat. Lemons cleanse the blood, alleviate indigestion and purify the breath.

Ingredients:

175g soft unsalted butter
150g caster sugar
125g ground almonds
2 eggs, beaten
3 lemons, finely grated rind & juice
75g polenta
50g gluten-free plain flour
½ teaspoon baking powder, gluten free

Method:

Beat butter and sugar.
Stir in ground almonds, eggs, rind and juice of lemons.
Add flour, polenta and baking powder.
Turn into 15-20cm round tin.
Bake in preheated oven at 180C for approximately 30 minutes.