

Orange and Rosemary Polenta Cake

try this quick, easy recipe for class 95

Ingredients

Butter for greasing

2 large oranges

6 free-range eggs

150g polenta

150g ground almonds

250g golden caster sugar

1 tsp finely chopped fresh rosemary leaves

1 tsp demerara sugar

For Orange Drizzle

100g caster sugar

3 tsp orange liqueur

1 tsp finely chopped fresh rosemary leaves

Grated or shredded zest of 1 orange

Method

1. Grease and base-line a 23cm springform cake tin. Put the whole oranges in a large pan of water, bring to the boil and simmer for 1 hour until soft. Remove, cool, then halve and remove the pips.
2. Preheat the oven to 180°C/fan 160°C/gas 4. Whizz the orange halves (with the skin) to a puree in a food processor. Beat in the eggs, polenta, almonds, sugar and rosemary.
3. Pour into the tin and sprinkle with the demerara sugar. Bake for 1 hour until the cake is risen and golden.
4. For the drizzle, dissolve the sugar in 100ml hot water in a pan, Boil for 5 minutes but don't let it colour. Remove from the heat and cool briefly. Add the liqueur, rosemary and zest.
5. Cool the cake in the tin, then turn out and drizzle with the syrup.