

Nigella's Lemon Polenta Cake

Ingredients:

For the cake

1 cup butter

1 cup white sugar

1 cup ground almonds

1 cup polenta (fine corn meal)

1 /2 tsp baking powder

3 eggs

2 medium lemons zest, save juice for syrup

For the syrup

2 juice from lemons

1/3 cup icing sugar, more if taste dictates

Line the base of a springform cake tin with parchment paper and grease sides lightly with butter

Preheat oven to 180 C

Beat butter and sugar until pale and whipped

Mix together the almonds, cornmeal, and baking powder.

Beat some of this into the butter-sugar mixture, followed by 1 egg, then alternate dry ingredients and eggs, beating all the while

Beat in the lemon zest and scrape mixture into prepared pan and bake for 40 minutes.

Cake tester should come out clean, cake edges will have shrunk away from tin sides

Cool on wire rack in tin

Make syrup by boiling together the lemon juice and icing sugar, done when icing sugar is dissolved.

Prick the top of the cake all over with cake tester (fine holes), pour warm syrup over the cake and leave to cool before removing from tin.

Garnish as desired with a side dollop of vanilla yoghurt (Greek is nice), a red berry or two, mint leaves