




Raspberry Lemon Polenta Cake (GF)

Gâteau de polenta aux framboises et au citron

 8 people

 15 mins prep time

 1 hour total time

 Easy

INGREDIENTS

Wet ingredients

- 2/3 cups (150 g) melted unsalted butter
- 2 eggs
- 2 lemons
- 1 cup+ (120 g) fresh or frozen raspberries

Dry ingredients

- 1 1/4 cups (135 g) powdered sugar
- 1 cup (170 g) pre-cooked dry polenta
- 1/2 cup (50 g) almond or wheat flour
- 2 teaspoons (7 g) baking powder
- 1 large tablespoon amount of corn starch (maizina)



DIRECTIONS

1. Preheat the oven to 350 °F.
2. Mix all of the dry ingredients together.
3. Beat the eggs together in a separate bowl and incorporate into the dry ingredients.
4. Add the melted butter to the mixture.
5. Wash the lemons and grate finely the outside skin of the lemons.
6. Press and add the juice and zest to the mixture.
7. Use parchment paper to line your bread pan.
8. Put 1/3 of the mixture in the bottom of the pan and spread/shake it flat.
9. Sporadically, place about 1/3 of the raspberries on top of the mixture.
10. Add half of the remaining batter on top of the raspberries and place all but 8 raspberries on top of the batter. The 8 raspberries will be for the deco on top.
11. Add the remaining polenta mixture on top of these raspberries and smoothen it out flat.
12. Add the remaining raspberries on top.
13. The total cooking time is about 40 minutes or until a knife comes out clean. Half way through I cover the cake with parchment paper so the raspberries do not burn on top. The sides of the cake should be golden brown when finished.



14. Take the cake out of the oven and let the the cake set by leaving it in the bread pan for at least 30 minutes. After it cools you can slowly lift up the cake by the parchment paper and transfer it to you serving platter.
15. Sprinkle the top with powdered sugar and enjoy!
16. This cake will preserve for 5-7 days in the frig.

Bon Appetit!
Emilie Anne 

