

# Lemon, Polenta and Ricotta Cake

<b>Ingredients</b>	<b>Equipment</b>
<ul style="list-style-type: none"><li>• 250g unsalted butter</li><li>• 225g caster sugar</li><li>• 200g ground almond meal</li><li>• 1 tsp vanilla extract</li><li>• 3 large eggs</li><li>• 1 tbs lemon juice</li><li>• Zest of 2 lemons</li><li>• 150g instant polenta</li><li>• 1 tsp baking powder</li><li>• 250g ricotta</li></ul> <p><b>Garnish</b></p> <ul style="list-style-type: none"><li>• 1 tsp unsalted butter</li><li>• <math>\frac{3}{4}</math> c flaked almonds</li><li>• Icing sugar, to dust</li></ul>	<ul style="list-style-type: none"><li>• Metric spoon &amp; cup measures</li><li>• Sharp knife</li><li>• Juicer</li><li>• zester</li><li>• Mixing bowl</li><li>• Electric mixer</li><li>• chopping board</li><li>• 25cm springform cake tin</li></ul>
<ol style="list-style-type: none"><li>1. Preheat oven to 170 degrees C. Grease the sides of a 25cm springform cake tin and line the base with baking paper.</li><li>2. Cream butter and sugar until pale. Stir in the almond meal and vanilla, then beat the eggs in one at a time.</li><li>3. Fold in lemon juice, lemon zest, polenta and baking powder, then ricotta, making sure the mixture is well combined.</li><li>4. Spoon into prepared cake tin and bake in oven for about 45 minutes, or until cooked.</li></ol> <p><b>To make garnish</b></p> <ul style="list-style-type: none"><li>• Melt butter in a saute pan over medium heat, swirling it around so it coats the bottom evenly, and toast the almonds until golden brown.</li><li>• When ready to serve, scatter the top of the cake with toasted almonds and dust with icing sugar.</li></ul>	

