

Lemon Polenta Drizzle Cake

This cake is gluten-free and all the ingredients can be obtained from Wren's.

Ingredients:

- 180g soft unsalted butter
- zest & juice of 2 lemons
- 325g caster sugar
- 200g ground almonds
- 3 medium eggs, lightly beaten
- 100g fine polenta
- 1½ tsp baking powder – gluten free if required
- 35g shelled pistachio nuts, finely chopped

Method:

- Preheat oven to 180°C, fan 160°C, gas mark 4. Grease a 23cm springform tin with butter, line with baking paper and place on a baking tray.
- Place the butter, lemon zest and 200g of the sugar in a large bowl and beat until pale and fluffy. Add 2 tablespoons of ground almonds and gradually add the beaten eggs, whisking continuously until fully incorporated. Add the rest of the ground almonds, the polenta and the baking powder and whisk until smooth.
- Spoon the mix into the cake tin, smooth the top and bake in the middle of the oven for 40-45 minutes until golden, risen and a cocktail stick comes out clean when inserted in the middle.
- Place the lemon juice and remaining sugar in a pan and heat until the sugar has melted, then reduce the liquid slightly.
- When the cake is ready and while it is still warm, prick it all over with a cocktail stick and pour the syrup over it. Sprinkle with the pistachios and leave to cool completely.

Serve with a spoonful of Greek yogurt if desired.