



SICILIAN ORANGE POLENTA CAKE

INGREDIENTS

120g polenta
90g ground almonds
140g gluten-free self-raising flour
120ml plain dairy-free yoghurt
120ml sunflower oil
120ml maple syrup
60ml orange juice
60ml dairy-free milk room temperature
2tbsp orange zest
½ tsp baking powder
60 ml agave syrup
2tbsp orange juice

METHOD

Step 1.

Pre heat the oven to 160c.

Step 2.

Put all the liquids (yoghurt, olive oil, milk, agave syrup and orange juice) into a jug, whisk well and set aside.

Step 3.

Put all the dry ingredients (flour, polenta, ground almonds, baking powder and orange zest) into a large bowl and whisk together until well combined.

Step 4.

Fold the melted chocolate into the egg mixture in 3 parts, beating well between each addition, until all the chocolate is added, and the mixture is completely combined together.

Step 5.

Pour the liquid into the bowl and whisk well. Bake in the oven for 35-40 minutes, until a skewer comes out clean.

Step 6.

Allow to cool slightly, then using a cocktail stick poke holes into the top of the cake.

Step 7.

Pour the syrup evenly over the cake and then serve.

We recommend serving with your favourite ice cream!