

# PLANTERS

## GARDEN CAFÉ

### Blood orange polenta cake recipe

#### INGREDIENTS:

250g golden caster sugar

250g butter

4x large eggs

140g polenta

200g plain flour

2tbs baking powder

Zest and juice of 2 blood oranges

#### For the glaze

100ml blood orange juice

100g golden caster sugar

#### Method

1. Heat oven to 160C/140C fan/gas 3. Line the base and sides of a round 23cm cake tin with baking parchment. Cream the butter and sugar together until light and fluffy. Add the eggs one at a time and mix thoroughly. Once the mixture is combined, add all the dry ingredients and the zest and juice after you have measured off 100ml for the glaze.
2. Transfer the mixture to the tin, spread evenly, then cook for about 45 mins or until a skewer inserted into the centre of the cake comes out clean. Remove from the oven and turn out onto a wire rack to cool.
3. To make the glaze, put the juice and sugar in a medium saucepan and bring to the boil. Let it simmer for 5 mins, then remove from the heat and allow to cool. Drizzle the orange glaze over the top of the cooled cake.

