

## Lemon Polenta Cake

### **For lemon decoration:**

Three lemons, thinly sliced, seeds removed

1 cup sugar

### **For cake:**

1  $\frac{3}{4}$  sticks butter, softened or  $\frac{2}{3}$  cup of olive oil (I usually make this with olive oil)

1 cup sugar

2 cups almond meal or almond flour

$\frac{3}{4}$  cup fine polenta (cornmeal)

1  $\frac{1}{2}$  tsp baking powder

3 eggs

Zest of 2 lemons

Juice of 2 lemons

1 heaping cup of confectioner's sugar

### **Instructions**

1. Thinly slice 3 lemons, remove seeds and place in saucepan and cover with water. Add one cup sugar and simmer until lemon rind become translucent (could take up to an hour depending on thickness). Once cooked, remove from syrup and cook. Sprinkle with sugar.
2. Preheat oven to 350 F. Line 9" springform pan with parchment paper. Line pan with cooked lemon slices.
3. Beat butter (or oil) and sugar until fluffy. Mix together in a separate bowl the almond meal, polenta and baking powder. Beat  $\frac{1}{3}$  of this into the butter (oil)/sugar followed by 1 egg. Repeat twice more with remaining dry mixture and eggs. Beat in lemon zest.
4. Prepare syrup by mixing lemon juice from 2 lemons and 1 c. confectioner's sugar until sugar has dissolved.
5. Bake 40 min until edges of cake pull away (I find that this often requires an additional 5-10 minutes). Cool on rack while still in the pan. Poke with a toothpick all over while still in the pan. Pour syrup over cake until absorbed and cake cools completely. Remove from pan. Can be topped with fresh fruit if desired.