



Lemon Polenta Cake with Rosemary Syrup



Serves 8-10

Ingredients

For the cake

- 175g polenta
- 50g plain flour
- 1½ tsp baking powder
- pinch of salt
- 5 tbsp natural yogurt
- 5 tbsp cold pressed rapeseed oil (or light olive oil)
- 2 lemons, juice and grated zest
- 3 eggs
- 200g caster sugar

For the syrup

- 200g caster sugar
- 200ml cold water
- 2 sprigs fresh rosemary

Method

Preheat the oven to 180C / Gas 4. Grease and line a 20cm round cake tin with baking paper.

In a large mixing bowl, sift together the polenta, flour, baking powder and salt.

In a separate mixing bowl, combine the yogurt, oil, lemon zest and lemon juice. Mix well.

In another mixing bowl, beat the eggs and sugar until light and creamy. Gradually add the yogurt mixture to the eggs and sugar, and mix until smooth.

Fold the dry ingredients into the wet mixture, being careful not to overmix. Pour the batter into the prepared cake tin and bake for 40-45 minutes, or until a skewer inserted into the centre of the cake comes out clean.

While the cake is baking, prepare the rosemary syrup. In a saucepan, combine the sugar, water and sprigs of rosemary. Heat over medium heat until the sugar dissolves, then simmer for 10 minutes. Strain the syrup through a sieve into a jug and set aside to cool.

When the cake is cooked, place it on a rack and remove the baking paper and leave to cool for 15 minutes then transfer the cake to a plate. Using a skewer, poke small holes all over the top of the cake. Drizzle half of the rosemary syrup over the cake and let it cool completely.

To serve, slice the cake and drizzle with the remaining rosemary syrup. If you like you can scatter over some fresh raspberries and serve with a spoonful of Greek yogurt.