



## ***FARMERS MARKET***

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Almond and Polenta Cake**

**Serves 16**

#### **Ingredients**

1 cup butter, room temperature  
1 cup superfine sugar  
2 cups ground almonds  
1 tsp. vanilla extract  
Grated zest of 2 oranges  
Juice of 1 orange  
1 cup dry polenta  
1 tsp. baking powder  
1/8 tsp. salt  
Whipped cream  
Amaretto or other almond liqueur, to taste  
Sliced, toasted almonds for garnish

Preheat the oven to 375°. Butter and flour a 9-inch springform cake pan.

Beat 1 cup butter until it becomes pale and soft, then pour in the sugar and beat until light and creamy. Stir in the almonds and the vanilla. Add the eggs one at a time, beating thoroughly before you add the next one.

Fold in the orange zest, orange juice, polenta, baking powder and salt. Spoon into the buttered cake pan and bake for 35 to 40 minutes, or until a deep golden brown and still a little wobbly.

Serve drizzled with the almond liqueur, a dollop of whipped cream and toasted almonds on top.

***Credit: Tastes of Italia***