

Gluten Free Thursday: Ricotta, Polenta And Berry Cake

Ingredients:

Difficulty: Easy

(makes 1 cake in 24cm cake pan)

(recipe adapted from "Grains are good" book)

175 gr butter, softened to room temperature

225 gr light brown sugar

100 gr ricotta

zest of 2 lemons

3 eggs

175 gr polenta

100 gr almond flour

2 tsp baking powder

150 gr fresh blueberries

150 gr fresh raspberries

For serving:

a handful of fresh blueberries

a handful of fresh raspberries

powdered sugar

Instructions:

1. Preheat the oven to 180C. Grease a 24cm cake pan and line the base with baking paper.
2. In a mixing bowl, put butter and light brown sugar and beat until it gets creamy.
3. Add ricotta and lemon zest and continue beating until it's a smooth mixture.
4. Add eggs, one at a time. In between each egg you might want to scrape the sides of the bowl with a spatula. Beat in the eggs until you get a smooth mixture.
5. Add polenta, almond flour and baking powder and continue to beat until you get a smooth batter.
6. Fold in blueberries and raspberries gently - try not to break down the berries.
7. Transfer the batter into the cake pan, smooth the surface. Bake in the middle rack of the oven for about 50 minutes to 1 hour, until a toothpick inserted in the middle comes out clean. When the cake is ready, take out of the oven and let it cool for at least 15 minutes before taking out of the cake pan. To serve, spread some powdered sugar on top and add some more fresh berries. Enjoy!