

# Sweet Polenta Cake

(serves 8)



Preheat oven to 375F ( 8 servings)Grease and flour a 9 in. spring form pan

Blend in large bowl:

3/4 cup flour

1/2 cup yellow cornmeal

1 tsp baking powder

1/4 tsp salt

2 large eggs

1/2 cup sugar

1/3 cup milk

1/2 tsp almond extract

6 T butter, melted, divided

1/4 cup currants, soaked in hot water for 20 minutes

2 T grated lemon peel

1 med apple, peeled cored and thinly sliced

1/4 cup sliced almonds

Mix dry ingredients in large bow. In second bowl, beat eggs and sugar until foamy, gradually add milk and almond extract. Beat in 4 T butter. Add liquid to dry ingredients, mix well on low speed of mixer,. Stir in lemon peel and currants.

Pour into spring form pan and arrange sliced apple in concentric circles on top. Sprinkle with almonds. Drizzle remaining 2 T butter over top.

Bake 35-50 minutes, until golden.

Allow to cool before removing from pan.