

Glazed Polenta & Almond Cake with Stewed Lemons

Ingredients

4 small, organic lemons (organic lemons tend to be smaller than main stream ones, use only 3 if your lemons are large)
5 oz butter - cut into 1" pieces, let sit at room temperature for 30 minutes
3 extra large eggs
1½ c polenta
2 c ground almonds
1½ t baking powder
1¼ c packed golden sugar

Glaze:

¾ c packed golden sugar
Juice of 1 lemon (about ¼ c)

Directions

Put the lemons into a saucepan wide enough to hold all the lemons in one layer.
Cover with cold water, and bring to a boil.
Drain, cover again with more cold water, and bring back to the boil.
Let simmer over low heat for about an hour, until the lemons are softened. Add more water if needed.
Drain the lemons, and let cool on a plate.

Preheat the oven to 350°
Lightly grease a 9" cake pan or deep pie plate with butter.
Cut the lemons in half, and remove any pits. Be sure to leave any juice or pulp on the plate.
Put the lemons into the bowl of a processor.
Process until puréed
Add in the eggs and butter, processing until fairly smooth.
In a bowl, mix the polenta with the almonds, baking powder and sugar.
Mix well.
Add to the wet ingredients in the processor.
Process until it is a soft batter.
Spoon all the batter into the pan, scraping out the bowl thoroughly.
Bake for 45 minutes, until golden brown. The cake will pull away from the sides of the pan when done.
Mix the sugar and lemon juice for the glaze.
Once the cake is out of the oven, poke holes, 1" apart, over the top using a skewer.
Gently pour the glaze over the top.
Let cool completely.
Serve with berry compote and whipped cream.