



## Ingredients

**Makes 1 x 8 inch cake**

**Preparation time: 20-25 minutes**

**Cooking time: 35 minutes**

115g/4oz butter, at room temperature

100g/3 1/2oz caster sugar

115g/4oz ground almonds

2 eggs, beaten

55g/2 oz polenta

1/2 lemon, zest and juice

1/2 tsp baking powder pinch of salt

2 tbsp toasted almonds, chopped fresh mint sprigs

## Directions

A different take on a classic cake, this lemon sponge has polenta to give it extra bite. The zingy lemon flavour also works perfectly with the nuttiness of Redbush tea.

1. Preheat the oven to 160C/310F/Gas 2 1/2.
2. In a mixing bowl, cream together the butter and sugar until light and fluffy.
3. Stir in the ground almonds until well combined, and then gradually add the eggs, beating well.
4. Stir in the polenta, lemon zest and juice, baking powder and salt, and stir well to combine. Tip into a greased and lined 8inch/20cm cake tin, and bake for 30-35 minutes, or until golden brown and just set.
5. Remove from the oven and allow to cool slightly in the tin before tipping out onto a wire rack.
6. Serve with chopped toasted almonds on top and fresh mint sprigs.