



Butter Free Raspberry Polenta Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

For a 7" sandwich tin:

- 75g raspberries
- Juice of 1 orange
- Juice and zest of half a lemon
- 75ml grapeseed oil
- 1 egg
- 50g sugar
- 100g plain flour
- 25g polenta
- 1/4 tsp baking powder

Instructions

1. Beat the egg with the sugar, then mix in the oil, juices and zest.
2. In a separate bowl, sift in the flour with the polenta and baking powder. Fold in the raspberries.
3. Tip in the wet mixture, then fold in carefully to mix.
4. Pour into a lined tin, then bake at 180 degrees C for 25-30 minutes until just springy on top.