LEMON ALMOND CAKE WITH HONEY

Makes 1 cake (20cm cake tin)

225g butter, at room temperature
225g sugar
4 eggs
30g self-raising flour
35g polenta
200g ground almonds
1 tsp baking powder
a pinch of salt
3 tbsp honey
zest of 2 lemons
juice of 1 lemon
a handful of whole almonds for decoration (optional)
icing sugar for dusting

- Preheat the oven to 160°C.
- Take a 20cm round cake tin, preferably a springform, and put it onto a sheet of baking paper. With a pencil, draw a line around the springform's edges and cut out the circular baking paper. Put the round baking paper at the bottom of your cake tin. This will form your base and will make sure that the cake doesn't stick (alternatively you could just butter the bottom of the cake tin, but that's less reliable). Butter the edges of the cake tin.
- Beat the butter and the sugar until light and fluffy, add the eggs one at a time.
- In a separate bowl, mix the flour, polenta, ground almonds, baking powder with a pinch of salt. Add to the butter egg mix and incorporate well.
- Add the honey and lemon zest and mix until you have a smooth mixture.
- Transfer the cake batter into the cake tin and bake for 1 hour. If you're using the almonds as decoration, take the cake out after 15 minutes and briefly place the almonds in a pattern on top, then continue baking for 45 minutes (like this, you prevent the almonds from sinking, since the cake has already firmed up a bit).
- You may have to bake it slightly longer, your cake is done when a skewer inserted in the centre comes out clean.
- Take the cake out of the oven and drizzle with the lemon juice. The cake will immediately absorb this lemon juice, and it will become even moister.
- Let the cake cool in its tin – it will be too fragile to take out until it's cooled down.
- Once cool, take a thin knife and cut around the edges of the cake to loosen it. Open the springform and take the cake out of its tin.
- Dust the cake with icing sugar and serve with whipped cream, a fruit salad or Greek yoghurt.