

**Rhubarb and Orange Polenta Cake** suggested by Ann Wiltshire



**Ingredients**

150g soya margarine

200g caster sugar

150g polenta

2 tsp baking powder

75g ground almonds

400g chopped rhubarb

1tbsp granulated sugar

3 eggs

Zest and juice of 1 large orange

**Method**

- Preheat the oven to 170 degrees centigrade (150 fan) and grease and line the base of a 9-inch circular cake tin
- Cream the margarine, caster sugar and orange zest until pale and fluffy
- Beat in the eggs
- Fold in the polenta, baking powder and ground almonds
- Spoon half the mixture over the base of the tin
- Arrange the chopped rhubarb over the cake mixture in the tin and spoon the rest of the cake mix over the top
- Bake for 1 hour
- When baked, warm the orange juice and 1 tbsp sugar then drizzle over the cake whilst still warm
- Decorate once cooled with flaked almonds and edible flowers if you have them