



pudding Pie

Cookery School

Cookery parties and courses to suit all ages

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Polenta and Apple Cake

Butter for greasing
50g polenta
100g plain flour sifted
50g stale breadcrumbs
50g caster sugar
250ml full fat milk
2 medium sized eggs beaten
50g runny honey
25ml olive oil
50g dried figs
50g raisins
250g firm eating apples, peeled, cored and roughly diced
¼ tsp ground cinnamon
Zest of 1 orange
Zest of 1 lemon
½ tsp salt

Preheat oven 180 degrees C/350 degrees F /gas 4

Butter a shallow 9", loose-bottomed cake tin. Mix the polenta, flour, breadcrumbs and sugar in a large bowl. In a separate bowl, mix together the milk, eggs, honey and olive oil. Roughly chop the figs and raisins. Add the wet mixture to the dry mixture, make sure you stir it well. Add the figs, raisins, apples, cinnamon, orange and lemon zest, salt and stir again.

Pour the mix into the cake tin and bake for about 55 minutes. Check whilst baking, as you may need to cover with some foil to prevent the cake from browning too much at the edges.

To check if it's fully cooked, use a sharp clean knife and slide it into the centre and if it comes out clean it's ready. Before serving sprinkle with some icing sugar and it's delicious with a dollop of crème fraiche.