

Polenta-Plum Cake

Ingredients

for 8 servings

CAKE

- 1 ½ cups finely ground polenta (145 g)
- 1 ½ cups finely ground almond flour (145 g)
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1 pinch kosher salt
- 1 large orange, washed
- 4 large eggs, beaten
- 1 cup olive oil (240 mL), plus more for greasing
- ½ cup maple syrup (170 g), plus 2 tablespoons
- 1 teaspoon vanilla extract
- 1 teaspoon ground cardamom
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon ground cloves
- 2 plums, pitted and diced, plus 1, sliced into 1/2 inch (1 cm) wedges, divided
- whipped cream, for serving
- orange zest, for serving

Preparation

- 1** Preheat the oven to 350°F (180°C). Grease a 9-inch (23-cm) round cake pan with olive oil, using a paper towel to spread evenly.
- 2** In a large bowl, combine the polenta, almond flour, baking powder, baking soda, and salt. Stir well.
- 3** Zest and juice the orange.
- 4** Add the orange zest and juice to a separate large bowl with the eggs, olive oil, maple syrup, vanilla, cardamom, cinnamon, nutmeg, and cloves. Whisk well to combine.
- 5** Add the dry ingredients to the wet ingredients and gently fold with a rubber spatula until fully incorporated.
- 6** Fold in the diced plums.

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