



A LONG ESTABLISHED FAMILY FIRM

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## Orange Polenta Cake (Ben's Saturday Bakes)

### Ingredients

250g unsalted butter (softened)

200g golden caster sugar

4 large eggs

140g polenta

100g plain flour

100g ground almonds

2 tsp baking powder

3 Oranges (zest and juice of 2 [less 100ml juice for the glaze] for the cake, zest of the third, plus 2

Tbsp juice for the buttercream)

Few drops of vanilla extract

} *(You can miss the ground almonds and use an extra 100g plain flour [200g total] instead; the version with the almonds is better though.)*

### For the orange glaze

100ml orange juice

60g golden caster sugar

### For the orange buttercream

120g softened unsalted butter

220-240g icing sugar

Zest of an orange + approx. 2 Tbsp orange juice

### Method

- Line (or butter well) the base and sides of a round loose-bottomed 23cm tin.
- Cream the butter and sugar until light and fluffy. Add eggs one at a time and mix thoroughly. Once the mixture is combined, add the dry ingredients, zest and juice of 2 oranges after you've measured off 100ml for the glaze and vanilla. Mix until flour is just incorporated.
- Transfer mixture to the tin, spread evenly, bake (see below for settings & time) until a skewer inserted into the centre of the cake just comes out clean. Remove from the oven and turn out onto a wire rack to cool.
- **Glaze:** put the juice and sugar in a medium saucepan and bring to the boil. Simmer for 5 mins, remove from the heat and allow to cool slightly. Drizzle (or brush with a pastry brush) the orange glaze over the top of the warm cake.
- **Buttercream:** beat the softened butter with the icing sugar and zest of an orange, add orange juice to get to the correct consistency for spreading.
- Once the cake has fully cooled, slice in half horizontally, spread the buttercream over the bottom half then replace the top. Slice, serve and enjoy!

**Everhot:** put the shelf in the centre (or just above centre) of the oven (top or second oven, either is fine) set at 175°C. Approximately 45 mins total, check after 30-35mins.

**AGA (2 oven):** Bake on the grid shelf set on the floor of the roasting oven with the cold shelf on the 2<sup>nd</sup> set of runners. Approx. 30-35 mins, check after 25min, change cold shelf for a fresh cold one if needed when you check it.

**AGA (3 and 4 oven):** Bake on the 4<sup>th</sup> shelf (lowest, but not on the floor) in the baking oven, approx. 35 minutes, checking (and turning if needed) after 25 min.

In all cases it's ready when a skewer just comes out clean (try not to overbake).