

**Recipe – Strawberry Polenta Olive Oil Cake (Gluten Free)**

**Ingredients**

- 1/2 cup extra virgin olive oil, plus more for pan
- 2 large eggs (room temperature)
- 1 cup sugar, plus 1/3 cup for topping
- 1/2 cup buttermilk or dry white wine
- 1/2 cup of almond flour
- 1/3 cup of corn starch
- 2/3 cup fine-ground yellow Polenta
- 2 tsp. baking powder
- 1 tsp salt
- 1 zested lemon
- 1 cup of sliced, fresh strawberries

**Preparation Directions**

Preheat your oven to 375F. Grease and flour your cake pan – either olive oil or butter is fine. Using a stand mixer or hand-held electric mixer, beat the eggs, oil, and sugar on high for 3 minutes. Your mixture should fluff up and almost double in volume, turning velvety and a pale-yellow hue.

Next, in a separate bowl, stir the cornmeal, almond flour, baking powder, salt and cornstarch together until evenly blended. With a spatula, fold the egg mixture and the buttermilk into the dry ingredients – stirring until a smooth (no lumps) batter takes shape.

Pour the batter into your pre-greased pan. Carefully drop the sliced strawberries on top of the cake. Some will sink and some might rest on top. Dust the surface of your cake with the 1/3 cup of granulated sugar—this will help it to form a crisp-chewy topping. Bake until cake begins to pull away from sides of pan and a tester inserted in center comes out clean -- 35 to 40 minutes.

Allow to cool for at least 10 minutes before slicing/serving – perfect with a dollop of fresh whipped cream. (We recommend Chef Chris Atwood’s spiked Mascarpone whipped cream — you can find that recipe here: <https://tinyurl.com/588jf3tr> )

**Chef Chris Atwood’s Note**

*Fruity olive oil, toasty polenta, and tangy berries join forces in this oh-so-addictive snacking cake. While the cake bakes, the fine-ground cornmeal turns golden brown on the edges, top and bottom — while the inside stays light and moist. You’ll get best results baking in a metal cake pan.*

