Lemon Polenta Olive Oil Cake

Ingredients:

2 tbsp. + 1 ¼ cup	Ambrosia® Extra Virgin Olive Oil Divided
1/4 cup + ¼ cup	Granulated Sugar Divided
2 cups	Cake Flour
1/3 cup	Ambrosia® Medium Grain Polenta
2 tsp.	Baking Powder
3/4 tsp.	Kosher Salt
1/2 tsp.	Baking Soda
3 each	Large Eggs
1/4 cup	Ambrosia® Amber Maple Syrup
2 tsp.	Ambrosia® Vanilla Extract
2 tbsp.	Ambrosia® Lemon Juice
2 tbsp.	Limoncello
1 tbsp.	Lemon Zest

Instructions:

–Preheat oven to 400°F, rack at center.

–Line a 9" springform pan with parchment. Coat with 2 T. olive oil, then 2 T. sugar. Shake to coat.

–In a large mixing bowl combine flour, polenta, baking powder, salt, and baking soda.

–In mixer combine eggs, ¼ cup sugar, syrup, and vanilla. Mix on high until the liquid is thick and pale.

–Add the remaining olive oil and mix 1–2 minutes longer or until thick. Add the lemon juice, limoncello, zest, and dry mix. Whisk until smooth.

–Transfer to prepared springform pan. Top with remaining 2 T sugar. Bake 40 minutes or set and golden.

–Cool completely, then carefully remove springform pan and parchment.

Ambrosia®

QUALITY FOODS