



Lemon cake with strawberries

10'

Hands on

30 minutes'

Hands off

50'

Cook Time

8-10

Portion(s)

1

Difficulty



Ingredients

For the cake

- 250 g butter, at room temperature + extra for brushing
- 250 g granulated sugar
- 3 eggs
- 100 g polenta
- 250 g almonds, ground
- 1 teaspoon(s) baking powder, gluten free
- lemon zest, from 3 lemons
- 3 tablespoon(s) lemon juice

For the strawberries

- 200 g [strawberry jam](#)
- 250 g strawberries, stems removed and cut into 4 pieces

Method

- Preheat oven to 160* C (320* F) Fan.
- Brush a 23-25 cm round cake pan with butter and line the bottom with parchment paper.
- Beat the butter and sugar in a mixer with the whisk attachment until light and fluffy. Add the eggs, one at a time, waiting for each addition to be completely combined before adding the next.
- When the eggs have been completely combined, add the polenta, ground almonds and baking powder. Mix.
- Add the lemon zest and lemon juice and mix for another 1 minute.
- Transfer mixture to cake pan. Smooth surface with the back of a wet spoon.
- Bake for 50 minutes or until you insert a knife into the cake and it comes out clean and dry.
- Remove from oven and place on a wire rack to cool.
- While the cake is baking, prepare the strawberries. Simply put the jam into a pan and heat for 2 minutes. Add the strawberries and cook for another 2 minutes over high heat.
- Remove from heat and transfer mixture to a bowl.
- Arrange the strawberry mixture nicely over the top of the cake and serve.

Tip

You can simply combine the lemon juice with the caster sugar and glaze the cake instead of adding strawberries...

Διατροφικός πίνακας

Nutrition information per portion

553 Calories (kcal)	37.0 Total Fat (g)	15.0 Saturated Fat (g)	43.0 Total Carbs (g)
28%	53%	75%	17%
41.0 Sugars (g)	9.0 Protein (g)	4.2 Fibre (g)	0.23 Sodium (g)
46%	18%	17%	4%