



Kiwi Organics Chef's Choice

Polenta Cookbook

fruit & nut loaf

- Oil for greasing
- 200g margarine
- 200g sugar (optional, could use other sweeteners)
- 4 eggs, medium (or equivalent in egg replacer)
- 200g Kiwi Organics cornmeal
- 1tsp gluten-free baking powder
- 1tsp cinnamon
- 50g chopped nuts
- 50g seeded raisins

Preheat oven to 180°C

Grease a 11x21cm non-stick loaf tin (or use baking paper)

Beat the margarine with a wooden spoon in a bowl until light and creamy.

Add the sugar and continue beating, then beat in the eggs, one at the time.

Work in cornmeal, baking powder and cinnamon.

Once all of the ingredients are combined, add the nuts and raisins.

Spoon the mixture into the greased tin and gently even out the batter.

Place in the preheated oven and bake for 60 minutes.

Use the skewer test to ensure the cake is thoroughly cooked.

Allow to cool, and then run a knife around the edge of the loaf to loosen it from the tin.

Turn out and cut into slices and serve.

