



Kiwi Organics Chef's Choice

Polenta Cookbook

little orange, almond & polenta cakes

Recipe Courtesy of Taste Magazine
www.taste.co.nz

- 1 cup caster sugar
- 200g unsalted butter
- 4 eggs
- ½ cup fine Kiwi Organics polenta
- 2tsp baking powder
- 1 cup ground almonds
- 2 tbsp milk
- Grated zest of 1 orange & juice of ½ orange
- Whipped cream, to serve

Preheat oven to 180°C. Line a 12 hold muffin tin with paper muffin cases.

Beat sugar and butter together with an electric mixer until pale. Add eggs one at a time, beating well after each addition. Stir in polenta and baking powder. Add the ground almonds, milk and orange zest and juice and stir until well combined.

Spoon mixture into the muffin cases until ¾ full. Bake for 20 minutes or until a skewer comes out clean. Removed from tin and cool on a wire rack. Serve with a dollop of fresh cream on top.

Ready in: 40 minutes
Makes: 12

