

## Rhubarb and Pistachio Polenta Cake

### Ingredients:

250g unsalted butter, softened  
250g caster sugar  
zest from 1 orange  
3 large eggs  
150g ground almonds  
200g polenta  
1 & 1/2 tsp baking powder  
350g rhubarb, chopped  
125g pistachios, chopped

### For the Glaze:

juice from the orange  
1 tbsp caster sugar

### Method:

Pre-heat the oven to 190°C /170°Fan, Gas mark 5  
Grease a 23cm/ 9-inch tin and line with greaseproof paper.

Put the rhubarb pieces on a lightly oiled baking tray and sprinkle with 1 tbsp caster sugar. Place in the oven for 15 mins, or until tender. Cool.

Cream butter and sugar then add eggs one at a time.  
Add polenta, ground almonds, orange zest and baking powder, mix thoroughly.

Gently fold in 3/4 of the cooked rhubarb and pistachio nuts, reserving some for the top of the cake.

Put mixture into prepared tin, sprinkle over remaining rhubarb and pistachios.  
Cook for 40-50 mins or until risen and golden.

To make the syrup, put orange juice and syrup into a saucepan and bring to the boil then simmer until it reduces to a syrup. Pour over the warm cake and leave to cool in the tin.