

Rhubarb and strawberry polenta cake with ginger, cinnamon, cardamom and almonds

Gluten Free Recipe adapted from Permaculture

Rhubarb **Tayport**
Strawberries **Blacketyside**
Eggs **Pillars of Hercules**
Butter **Graham's**
Yoghurt *250g*
Polenta *155g*
Rice flour *60g*
Sesame flour *50g*
Cornflour *10g*
Ground almonds *30g*
Caster sugar *60g*
Bicarbonate of soda *1 tsp*
Baking powder *2 tsp*
Flaked almonds *100g*
Crystallised ginger *75g*
Ground cinnamon *2 tsp*
Ground cardamom *1 tsp*
Vanilla paste *1 tsp*

500 g rhubarb (and strawberries) in 5 mm slices.

Add to 50g castor sugar and 75g crystallised ginger

Sift flours and spices, baking powder and bicarbonate of soda together

Cream 125g butter and rest of sugar.

Beat 3 eggs, add vanilla and beat in gradually to butter mix

Alternately add dry ingredients and yoghurt

Fold in rhubarb mixture

Pour into 23 cm springform tin, lined (I used 9 inch round tin)

Sprinkle on flaked almonds

Bake for 1 hour at 180C, cover after 20 minutes with foil or greaseproof paper.