

Orange and Polenta Cake

Ingredients: 2 oranges 4 eggs 250g castor sugar 160g polenta 90g coconut Candied Orange: 1 orange 1/3 cup water 155g castor sugar	Equipment: Large round cake tin Baking paper Food processor Kitchen aid Kitchen measuring scales Whisk Blue spatula Large mixing bowl Large frying pan Green chopping board Large kitchen Knife Tongs Baking tray
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Method:

<ol style="list-style-type: none">1. Preheat oven to 160c.2. Grease and line with baking paper a large round cake tin.3. Boil oranges until tender.4. Drain oranges and process in the food processor until smooth.5. Using the kitchen aid beat eggs with sugar until light and fluffy (usually about 5 minutes).6. Mix together oranges, polenta and coconut in a large bowl.	<ol style="list-style-type: none">7. Using a whisk gently blend in the eggs into the orange mixture.8. Pour into the prepared cake tin and bake for 45 minutes.9. Decorate with candied orange.10. Candied Orange:11. Slice across oranges very thinly, slice each round in half.12. Combine the sugar and 1/3 cup water in a frying pan.13. Stir over low heat, without boiling, until sugar dissolves.14. Add orange segments and cook until the orange slices are transparent and toffee like.15. Using tongs remove from the pan and cool on tray lined with baking paper.
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- You can replace some of the coconut with poppy seeds for an orange and poppy seed variety.
- You can use ¼ cup of polenta and ½ cup of almond meal in place of ½ cup of polenta and ¼ cup coconut.