

Polenta Cake

Traditional Italian Polenta Cake with lemon zest - moist, gluten-free dessert that's easy to make. Perfect rustic cake with golden cornmeal texture.

20 min

PREP

40 min

COOK

1h

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 cup cornmeal
- 3 cup flour
- 1 cup unsalted butter
- 1 cup granulated sugar
- 4 egg
- 2 tsp baking powder
- 1 tsp vanilla extract
- 1 tsp salt
- 1 cup fresh lemon juice
- 1 cup orange juice
- 1 lemon
- 1 orange

Instructions

1 Prepare for baking

Preheat oven to 180°C (350°F). Grease a 23cm (9-inch) round cake pan with butter and dust with flour, tapping out excess.

2 Mix dry ingredients

Whisk together 1 cup polenta, 3 cups all-purpose flour, 2 teaspoons baking powder, and 1 teaspoon salt in a medium bowl until evenly combined.

3 **Cream butter and sugar**

Beat 1 cup softened butter and 1 cup sugar in a large bowl with an electric mixer on medium speed until light and fluffy, about 4-5 minutes.

4 Add 4 eggs one at a time, beating well after each addition until fully incorporated. Beat in 1 teaspoon vanilla extract.

5 **Combine ingredients**

Add the flour mixture to the butter mixture in three additions, alternating with 1 cup milk in two additions, beginning and ending with flour mixture. Mix on low speed until just combined after each addition.

6 Pour batter into prepared pan and smooth the top with a spatula. Tap pan gently on counter to release air bubbles.

7 **Bake the cake**

Bake for 35-40 minutes, until the top is golden brown and a toothpick inserted in center comes out with just a few moist crumbs.

8 Cool in pan for 10 minutes, then turn out onto a wire rack to cool completely before serving.

Tips

Use fine polenta or cornmeal for the smoothest cake texture. Coarse polenta can create an overly gritty result that detracts from the cake's elegance.

Bring all ingredients to room temperature before mixing. This ensures better incorporation and a more uniform batter, resulting in even baking and optimal texture.

Cream butter and sugar for a full 5 minutes to incorporate maximum air into the batter. This step is crucial for achieving the cake's characteristic light yet dense texture.

Add eggs one at a time and mix thoroughly after each addition. This prevents the batter from breaking and ensures smooth, even mixing throughout.

Alternate adding dry ingredients and liquids, beginning and ending with dry ingredients. This technique prevents overmixing and maintains the cake's tender crumb.

Check for doneness 5 minutes before the suggested baking time using a toothpick. Polenta cakes can go from perfectly moist to dry quickly, so careful monitoring is essential.

Cool the cake in the pan for exactly 10 minutes before turning out. This prevents breaking while ensuring the cake doesn't become soggy from trapped steam.

Store the finished cake wrapped in plastic wrap to maintain moisture. The flavor actually improves after 24 hours as the ingredients meld together.

