

More than 1 hour

Makes 1 cake

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Ingredients:

- ½ cup (125g) butter
- ½ cup (125ml) honey
- Grated peel of 3 lemons
- Seeds of 1 vanilla pod (vanilla essence works well too)
- 3 extra-large eggs
- 1 packet (400g) ricotta cheese
- 2 packets (100g each) almond flour
- 1 cup (160g) instant polenta
- Pinch salt
- Handful flaked almonds, for topping

Syrup:

- Leaves of two large sprigs rosemary
- ½ cup (125ml) honey
- Juice (180ml) of 3 lemons

Method

1. Preheat oven to 150°C.
2. Line a 26cm loose-bottomed cake tin with baking paper.
3. Cream butter, honey, lemon peel and vanilla seeds together until light and fluffy.
4. Whisk in eggs, one at a time, until the mixture is well combined.
5. Fold in ricotta, almond flour, polenta and salt.
6. Spoon into cake tin, smooth top and scatter over almonds.
7. Bake for 45 minutes or until a skewer inserted into cake comes out clean.
8. Heat rosemary, honey and lemon juice in a saucepan.

9. Pour hot syrup over cake in batches, allowing cake to soak up some syrup before adding the next batch.
10. Cool cake completely before serving.

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