

Peach and Polenta Cake

(Make 2 of these for the classroom)

<p>Equipment:</p> <p>Electric mixer (2nd group) 1 hand held mixer & extra mixing bowl Scales (share) Measuring cups and spoons (get a set each) Tin opener (share) Strainer (get one each) Wooden spoon (get one each) Lamington tins (1 each), lined with baking paper</p>	<p>Ingredients:</p> <p>Oil for greasing 175g unsalted butter 225 golden caster sugar 3 medium eggs, beaten Finely grated zest of 1 large lemon 1 tsp. vanilla extract 3 tsp. GF baking powder 250g fine GF polenta 1 tin peach slices, drained Icing sugar for dusting</p>
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What to do:

For this class, we need to make 2 separate batches of this recipe so that there will be enough for everyone to try a piece. You can make both batches at once, by dividing into two teams and sharing some equipment. It will assist your parent helper if both teams complete the recipe steps together.

- Preheat the oven to 180°. Prepare your baking tins.
- Place the butter and sugar into the bowl of the electric mixer and cream them together.
- Add the eggs, half the lemon zest, vanilla extract, baking powder and polenta and mix well.
- Remove the bowl from the mixer.
- Carefully fold in the drained fruit.
- Spoon the mixture into one of the prepared tins and bake for about 30 minutes until well risen, golden and set in the middle.
- Remove from the oven and leave to cool a little in the tin before transferring to a wire rack to cool completely.
- Dust with sifted icing sugar and sprinkle with reserved lemon zest.
- Cut into 16 squares (depending on how many portions are needed) and serve.