

HONEY, ROSEMARY AND YOGHURT POLENTA CAKE

For the cake

- 100ml light olive oil
- 150g runny honey
- 3 medium free-range eggs
- 2 tbsp orange juice
- 100g greek yogurt
- 100g self-raising flour
- 130g polenta
- 1 tsp chopped rosemary

For the drizzle

- 60ml orange juice (squeeze 2 oranges)
- 3 tbsp runny honey
- 2 Tbl picked rosemary

Method

1. Heat the oven to 160°C
2. Put the olive oil, honey, eggs, orange juice, Greek yogurt, self-raising flour and polenta in a large bowl and whisk until combined.
3. Pour into muffin cases. Bake for 25 minutes and it has a light golden colour. Take the cake out of the oven and leave to cool.
4. Heat the orange juice with honey and fresh rosemary in a small pan until just warm.
5. Let the cakes cool and using a fork gently poke holes in the top, then brush the syrup over with a pastry brush. Cool in the tin, then remove and serve.