



## ORANGE & LEMON POLENTA LOAVES WITH CHIA SEEDS

*These wheat-free loaves would also be delicious using tangelos or mandarins instead of oranges.*

**2 ORANGES**, scrubbed clean with skin on, topped and tailed  
**1 LEMON**, scrubbed clean with skin on, topped and tailed  
**1¼ cup (210g) FINE GROUND POLENTA**  
**¼ cup (35g) CORNFLOUR**  
**1 cup (100g) GROUND ALMONDS**  
**2 tsp BAKING POWDER**  
**3 tbsp CHIA SEEDS**  
**Pinch of SALT**  
**250g UNSALTED BUTTER**, softened  
**2 cups (440g) CASTER SUGAR**  
**1 tsp VANILLA EXTRACT**  
**6 EGGS**

### LEMON GLAZE

**1 cup (150g) ICING SUGAR**  
**ZEST and JUICE of 1 LEMON**

Preheat oven to 160°C.

Grease and line two 12 x 22cm loaf tins with baking paper.

In a small saucepan place the oranges and lemon, and fill with sufficient water to cover two thirds of the way up the side of the fruit. Place over a high heat and bring to the boil.

Boil for 10 minutes, turning the fruit after 5 minutes.

Remove from the heat and drain well. Set the fruit aside to cool a little.

Roughly chop the fruit removing any visible pips. Place the fruit in a food processor bowl, and blend until it is well puréed, then set aside.

In a medium-sized mixing bowl, combine the polenta, cornflour, ground almonds, baking powder, chia seeds and salt.

In a cake mixer bowl, place the butter, sugar and vanilla extract. Beat until pale and creamy. Add the eggs one at a time, beating well and scraping down the inside of the bowl after each addition.

Add a cup of the polenta mix with a couple of tablespoons of the fruit pulp to the cake mixture, beating until well combined.

Continue alternately adding the polenta and fruit pulp until it is all incorporated into the cake mix.

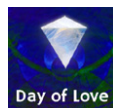
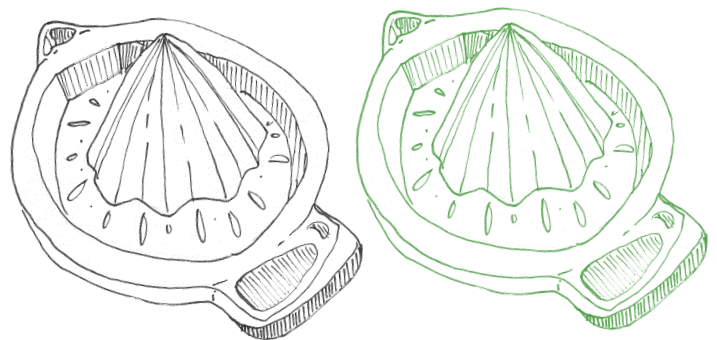
Divide the cake mix evenly between the two loaf tins. Bake for 40-45 minutes or until a skewer inserted into the centre comes out clean.

Remove from the oven and leave in the tins to cool a little before turning them out onto a wire rack.

**To prepare the glaze:** in a small bowl combine the icing sugar, lemon juice and half the zest.

When the loaves have cooled, drizzle over the glaze and sprinkle with the remaining lemon zest. Serve with unsweetened natural yoghurt.

These loaves make lovely gifts and keep well in an airtight container for up to a week.



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