

Dark chocolate polenta cake with salted caramel sauce

Ingredients

For the dark chocolate cake

150g/5½oz dark chocolate, minimum 70% cocoa solids
150g/5½oz ground almonds
100g/3½oz polenta
1 tsp gluten-free baking powder
225g/8oz caster sugar
225g/8oz butter, softened, plus extra for greasing
3 large free-range eggs
1 tsp vanilla extract
crème fraîche, to serve

For the salted caramel sauce

100g/3½oz butter
150g/5½oz soft dark brown sugar
3 tbsp golden syrup
150ml/5fl oz double cream
1 tsp vanilla extract
generous pinch sea salt

Method

1. Preheat the oven to 180C/160C Fan/Gas 4. Grease a 20cm/8in round springform tin and line the base with baking paper.
2. Melt the chocolate in a heatproof bowl set over a pan of gently simmering water. Leave to cool slightly.
3. Mix together the almonds, polenta and baking powder in a small bowl.
4. Beat the sugar and butter in a large mixing bowl until the mixture is light and pale. Add the eggs, one at a time, beating well after each addition. Fold through the melted chocolate until completely incorporated. Tip the bowl of dry ingredients into the chocolate mixture and fold in using a spatula, until just combined. Add the vanilla extract and fold through.
5. Pour the mixture into the prepared tin and bake on the middle shelf of the oven for 40 minutes, or until a skewer comes out clean. Remove from the tin and leave to cool slightly on a wire rack.
6. For the sauce, put the butter, sugar and syrup in a saucepan. Bring to a gentle boil, then cook until the sugar has dissolved. Add the cream, vanilla and salt, then whisk. Bring to a steady simmer, then cook for 3 minutes, or until sticky and thick.
7. Cut the warm cake into slices and serve with a little crème fraîche and a drizzle of sauce.

Preparation time

less than 30 mins

Cooking time

30 mins to 1 hour

Serves

Serves 8

Dietary

Vegetarian

This gluten-free cake is sure to impress and is surprisingly easy to make.

By Donal Skehan
From Saturday Kitchen

Recipe Tips

The sauce will keep in a sealed container in the fridge for up to seven days.