



## A Touch of Sweetness from Venice

### **Amaretto Polenta Pound Cake**

*Classic Pound Cake with an Italian Twist*

- 1 Tablespoon unsalted butter, softened or as needed
- 2 Tablespoons yellow polenta
- 1 cup granulated sugar
- 3/4 cup (12 Tablespoons) unsalted butter
- 5 large eggs
- 1/2 teaspoon almond extract
- 3/4 cup all-purpose flour
- 2-1/2 teaspoons baking powder
- 1/2 cup yellow polenta
- 1/2 teaspoon salt
- 1/2 cup amaretto liqueur

**Garnish:** Whipped cream; toasted almonds; orange slices, as desired  
Preheat oven to 350 degrees F.

Grease 9-inch loaf pan with about ½ to 1 Tablespoon soft butter and then dust inside with about 2 Tablespoons of polenta. Tap out the excess.

Put sugar and butter in mixing bowl; beat on medium speed scraping down the sides of bowl as needed until creamy and well blended, about 4 minutes. Add eggs one at a time, beating after each addition. Add almond extract; beat for 30 seconds.

In separate bowl, whisk the flour, baking powder, and 1/2 cup polenta and salt; fold into the egg mixture until combined.

Pour batter into prepared pan; bake for 40 minutes without opening the oven door. Test for doneness by inserting a toothpick into center of the cake. It should come out dry. Let cake cool on rack for 10 minutes before unmolding. Let cool to room temperature.

To serve, cut about 8 slices of cake; lay each flat on a plate. Sprinkle each serving with a tablespoon of amaretto and top with a dollop of whipped cream. Garnish with toasted sliced almonds; serve with orange slices.

**Recipe by** Cathy Mantuano and Tony Mantuano; in “Wine Bar Food”:

**Cook’s Note:** Since our store didn’t have polenta, I used yellow cornmeal as a substitute and added the toasted almonds for a crunchy finish. It is a delicious pound cake, and the original recipe uses 3 large eggs and 4 large egg yolks, which gives it a golden color. I substituted 5 whole eggs in our recipe.

**About the Recipe:** This Italian pound cake has a golden color from the eggs and yellow cornmeal or polenta. Topped with a drizzle of Amaretto, sweet whipped cream, and some crunchy toasted almonds, this shortcake makes an elegant dessert.