



Grapefruit loaf cake

CUTS INTO 12 slices PREP 15 mins COOK 50 mins EASY V

Welcome spring with this zesty, tangy cake – it's a crowd-pleasing loaf that's ideal for afternoon tea, entertaining guests and school bake sales.

75ml sunflower oil, plus extra for the tin
2 unwaxed ruby red grapefruit, zested and juiced
200g Greek-style yogurt
2 eggs

250g golden caster sugar
50g ground almonds
50g polenta
200g self-raising flour
1 tsp baking powder
100g icing sugar

1 Oil a 900g loaf tin and line with baking parchment. Heat the oven to 180C/160C fan/gas 4. Whisk 3 tbsp of the grapefruit juice with the oil, yogurt and eggs in a large jug. Combine the grapefruit zest and 200g of the caster sugar in a large bowl using your hands for 30 seconds, or until the mixture is damp and sandy. (This releases the oils from the zest.) Mix the ground almonds, polenta, flour and baking powder into the sugar mixture. Make a well in the middle and pour in the wet ingredients. Stir with a wooden spoon until no pockets of flour remain. Tip the batter into the tin and smooth the surface. Bake for 45-50 mins, or until a skewer inserted into the middle comes out clean. Leave to cool slightly, then poke a few holes into the top using the skewer.

2 Meanwhile, combine 50ml of the remaining grapefruit juice with the rest of the caster sugar in a saucepan. Bring to a simmer and cook for 5 mins until syrupy and slightly thickened. Pour the syrup over the warm cake, then leave to cool in the tin for 15-20 mins. Turn out onto a wire rack and leave to cool completely. Stir the icing sugar and remaining grapefruit juice (or about 1 tbsp) together until you have a thick icing that can easily be drizzled. Put the cooled cake on a serving board and drizzle over the icing. Cut into slices to serve.

PER SERVING 310 kcal • fat 11g • saturates 2g • carbs 47g • sugars 30g • fibre 1g • protein 5g • salt 0.4g



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Samuel Groves
MADE IN ENGLAND SINCE 1817

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