



Makes one 9-inch cake + 1¼ cups compote
Preparation Time: 30 minutes
Cook Time: 1 hours 30 minutes

INGREDIENTS:

1½ cups frozen cherries
2 cups unsweetened applesauce
1 tablespoon ground cinnamon
2 whole star anise (optional)
1 pinch ground cloves
1 cup dry polenta
1 cup unsweetened, unflavored plant-based milk
½ cup pure maple syrup
1 tablespoon apple cider vinegar
1 tablespoon pure vanilla extract
½ cup oat flour
¼ cup almond flour
1 tablespoon arrowroot powder
1½ teaspoons baking powder
½ teaspoon baking soda
2 medium unpeeled apples

Polenta Cake with Apples and Cherry Compote

Applesauce and polenta form the base of this naturally sweet and perfectly moist vegan cake, which makes a gorgeous addition to any [Thanksgiving](#) or holiday spread. A homemade cherry compote with autumnal spices adds extra sweetness and a hint of tanginess. This recipe is gluten-free if you use gluten-free oat flour, and can be baked up to two days in advance. The cake tastes best served warm: If you make it ahead of time, place it on an oven-safe platter and warm in a 350°F oven for about 20 minutes.

By Darshana Thacker Wendel

- 1** Make Cherry Compote: In a small saucepan combine cherries, 1 cup of the applesauce, the cinnamon, star anise (if using), cloves, and 1 cup water. mix well. Cook over medium-low about 20 minutes or until thick and syrupy, stirring occasionally. Remove from heat; discard star anise. Use a potato masher to crush cherries to a pulp. Cool and chill until ready to serve.
- 2** In a large mixing bowl stir together the remaining 1 cup applesauce, the polenta, plant milk, maple syrup, vinegar, and vanilla. Let stand 20 minutes. In a small bowl whisk together the next five ingredients (through baking soda).
- 3** Preheat oven to 375°F. Line a 9-inch round cake pan with parchment paper.
- 4** Core apples and slice into ¼-inch-thick wedges. Arrange apple slices in rows or a spiral pattern in the cake pan, working from the center outward to completely cover the base of pan.
- 5** Add the flour mixture to the milk mixture, stirring well. Pour batter over apples, spreading evenly.
- 6** Bake about 1 hour or until a toothpick inserted in the center of the cake comes out clean. Let cool in pan at least 30 minutes. Invert onto a serving platter. Serve warm with Cherry Compote.