



Makes one 8-inch round cake
Preparation Time: 20 minutes
Cook Time: 45 minutes

INGREDIENTS:

½ cup unsweetened, unflavored
plant milk

1 teaspoon apple cider vinegar

2 tablespoon flaxseed meal

1 cup polenta or yellow
cornmeal

¾ cup whole wheat pastry flour

⅓ cup pure cane sugar

1 teaspoon regular or sodium-
free baking powder

½ teaspoon baking soda

½ teaspoon sea salt

½ cup unsweetened applesauce

½ teaspoon pure almond extract

6 oz. fresh blackberries, plus
more for garnish

[Aquafaba Whipped Cream](#)
(optional)

Blackberry Polenta Cake

Fresh blackberries are the star of this toothsome cake, adding juicy sweetness to every mouthful. **Polenta** makes a wonderfully dense but not heavy cake. Almond extract provides a rich flavor and applesauce keeps things moist. This rustic, guest-worthy vegan polenta cake uses flaxseed meal as a binder instead of the egg found in traditional polenta cake. With just 20 minutes of prep time, you'll be amazed at how quickly this comes together. Serve as is or with **Vanilla Nice Cream** or **Aquafaba Whipped Cream**. For the best flavor and texture, enjoy this scrumptious sweet treat the day it's made.

For more inspiration, check out these tasty ideas:

- [Polenta Cake with Apples and Cherry Compote](#)
- [Incredible Chocolate Sweet Potato Cake](#)
- [Peach Upside-Down Cake with Whole Grain Flour](#)
- [Blackberry-Peach Cobbler](#)

By Nancy Macklin, RDN

- 1** Preheat oven to 350°F. Line an 8-inch round baking pan with parchment paper or use a silicone baking pan. In a medium bowl stir together milk and vinegar. In a small bowl stir together flaxseed meal and 6 tablespoons water; let stand 5 minutes.
- 2** In a large bowl combine the next six ingredients (through salt). Stir applesauce, almond extract, and flaxseed mixture into the milk mixture. Add to polenta mixture; stir just until combined. Gently fold blackberries into batter and pour into the prepared pan.
- 3** Bake 40 to 45 minutes or until lightly browned and a toothpick inserted in center comes out clean. Serve warm or let cool. Garnish with additional fresh blackberries and serve with Aquafaba Whipped Cream (if using).