

Bolo Polana

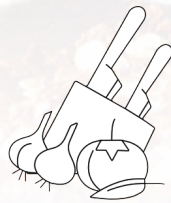
(Cashew Nut Cake)

Prep Time: 20 minutes

Cook Time: 1 hour

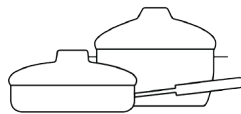
Servings: 8

Fun Fact: This traditional cashew nut cake is named after a neighborhood in Mozambique's capital city, Maputo.



Ingredients

13 tablespoons of butter	1 cup of ground cashew nuts
1 3/4 cups of flour	Zest of a lemon
2 cups of sugar	Zest of an orange
4 eggs, separated	1/2 cup of heavy cream
1 potato, peeled, boiled, and mashed	1 tablespoon of vanilla extract



Directions

1. Preheat oven to 350°F.
2. Spread 1 tablespoon of butter over bottom and sides of pan.
3. Line the pan with foil or parchment paper.
4. Sprinkle 4 tablespoons of flour, covering all sides of the pan.
5. In a large bowl, mix the rest of the butter, adding sugar until mixture is light and fluffy. Add egg yolks, one at a time, while mixing.
6. Stir in mashed potatoes, cashew nuts, cashews, lemon and orange zests, heavy cream, and vanilla extract. Mix well.
7. Add remainder of flour gradually while continuing to mix.
8. In another bowl, beat the egg whites until stiff peaks form.
9. Using a spatula, gently fold egg whites into the batter.
10. Pour the mixture into the cake pan. Bake in preheated oven for 1 hour. At the end of baking, poke cake with a toothpick to make sure it is fully baked (toothpick should come out dry). Wait 10 minutes before cutting cake.