

# Bolo Polana

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## A Gluten Free Potato & Cashew Nut Cake

### Ingredients

1 1/2 cups butter  
1 cup white sugar  
2 teaspoons zest of lemon  
2 teaspoons zest of orange  
9 egg yolks  
5 egg whites  
2 medium sized potatoes peeled, cooked and mashed until smooth  
2 cups raw unsalted cashew nuts ground in a blender or food processor until smooth

### Method

Step 1: Preheat oven to 360 degrees  
Step 2: Butter the bottom and sides of a spring form cake tin  
Step 3: In a large bowl, cream the butter and sugar until light and creamy  
Step 4: Beat in the mashed potatoes, ground cashew nuts, zest of lemon and orange  
Step 5: Add in the egg yolks one at a time and blend well.  
Step 6: In a separate bowl, whisk the egg whites until stiff  
Step 7: fold the egg whites into the batter  
Step 8: Pour the batter into the cake tin  
Step 9: Bake in the oven for one hour or until golden brown  
Step 10: Remove and let cool before removing from the form.  
Step 11: garnish with a few roasted cashew nuts  
Enjoy!

THE  
COOKERY

by The Secret Jozi Chef

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