



## **Cinnamon Raisin Polenta Cakes**

Recipe Courtesy Chef Bryan Woolley

**2 cups water**  
**2 cups soy milk**  
**1 tsp vanilla**  
**1 tbsp + 1 tsp margarine**  
**1 1/3 cups polenta**  
**2 tbsp + 2 tsp brown sugar**  
**1 tbsp + 1 tsp cinnamon**  
**1/2 cup raisins**

1. In small bowl combine brown sugar, cinnamon and raisins. Set aside.
2. Bring water, soy milk and margarine to a low boil in a large pot.
3. Slowly whisk in polenta and vanilla.
4. Lower heat and stir constantly for 8-10 minutes until mixture begins to thicken.
5. Remove from heat and gently fold in raisin-cinnamon mixture.
6. Pour into 8x4 inch loaf pans filling completely to the top. Smooth top with piece of plastic wrap, cover and refrigerate overnight.
7. When completely chilled, invert loaf onto cutting board and slice into 15 slices.
8. When ready to serve, heat 3 slices in oiled skillet until brown on both sides.
9. Serve with margarine, maple syrup and fruit garnish.

### **Nutrition Facts**

Serving size: 3 slices

Calories	294
Total Fat	6g
Saturated Fat	1g
Cholesterol	0mg
Carbohydrates	5g
Sodium	61mg
Protein	28g