



Cornmeal Cake with Summer Berries

Desserts

INGREDIENTS

Cornmeal Cake:

¼ lb. (1 stick) butter

½ cup sugar

1 teaspoon vanilla

2 eggs + 2 additional egg yolks

1/3 cup flour

1/3 cup yellow cornmeal

1 teaspoon baking powder

Berry Mixture:

4 cups berries, such as blueberries, raspberries, strawberries, blackberries

1 cup crushed and strained raspberries

½ cup sugar.

DIRECTIONS

Cornmeal Cake:

Preheat oven to 350 degrees (325 deg. for convection oven)

Cream butter and sugar, add vanilla, then eggs and egg yolks, one at a time.

Mix flour, cornmeal and baking powder together and add to the egg mixture.

Butter a small loaf tin and coat it with cornmeal. Pour batter into the prepared loaf tin and bake for 30 min. Cool and remove cake onto serving plate.

Berry Mixture:

Melt sugar and crushed raspberries in a stainless steel saucepan, cook for about three minutes. Add blueberries and strawberries, cook for about 2 minutes, and then add raspberries and blackberries, cooking for additional 1 minute. Cool, place berries and juice in serving bowl.

To Serve:

Cut cake into slices and top with berries and juice.

NOTES

This recipe was provided by Jim Crist. He served it at a VP tasting with whipped cream.