

RECIPE



Sweet Cornbread Cake with a Blueberry Corn Compote

Ingredients

1 cup unbleached all-purpose flour	¾ cup granulated sugar
2 teaspoons baking powder	3 large eggs, at room temperature and lightly beaten
¼ teaspoon salt	
½ cup stone-ground yellow cornmeal	16 ounces fresh blueberries (1 pint), rinsed and stems removed
2 ½ cups cooked fresh corn kernels *	
½ cup room temperature Greek style yogurt	1/3 cup sugar
1 ½ sticks unsalted butter, room temperature	Zest and juice of 1 lemon

Heat the oven to 350°F. Butter the sides and bottom of a 9" round cake pan then carefully flour.

Sift the flour, baking powder, and salt into a medium bowl. Whisk in the cornmeal; set aside.

Purée 1 cup cooked corn kernels in a food processor until smooth. (Reserve the other 1 ½ cups of cooked corn for the compote.) Strain the purée through a fine sieve, pressing with a rubber spatula to extract the liquid. Measure ¼ cup of the strained corn liquid and mix with the yogurt.

Beat the butter and sugar on medium-high speed until fluffy, about 2 minutes. On low speed, slowly pour in the beaten eggs. (The mixture will be loose and curdled-looking.)

On low speed, add the flour mixture and the yogurt-corn mixture to this batter, a 1/3 at a time. Do not overmix.

Pour the batter into the cake pan and spread it evenly with a spatula. Bake until the cake is golden brown and springs back when lightly pressed in the center, 32 to 34 minutes. Transfer to a rack to cool. Run a knife around the edge of the pan and then gently remove the pan. Set cooled cake on a serving dish.

Place the blueberries, the sugar, the lemon juice and the zest in a medium saucepan over medium heat and cook for 2 minutes or until the sugar melts and berries soften just slightly. Don't let the berries cook too long or they will become mushy.

Serve a cornbread cake slice with a spoonful of cooked corn and blueberries. Enjoy. Serves 8 to 10

***To remove kernels, stand ears of corn one by one in a wide shallow bowl. With a sharp knife, slice downward to remove. Put the kernels in a wide microwave bowl and heat on medium for 4 - 7 minutes until corn is slightly tender.**

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