

Olive Oil-Basil Cornmeal Cake with Strawberry Sauce

Summer Fruit with Sugar & Spice | June 2007



This cake stirs together in minutes. The basil offers a subtle fresh-herb flavor. The sauce has an interesting twist as well—white balsamic vinegar.

- 1¹/₃ CUPS ALL-PURPOSE FLOUR
- 1¹/₂ CUP YELLOW CORNMEAL
- 2 TSP. BAKING POWDER
- 1¹/₂ TSP. SALT
- 2 EGGS, LIGHTLY BEATEN
- 3³/₄ CUP GRANULATED SUGAR
- 1¹/₂ CUP MILK
- 1¹/₂ CUP OLIVE OIL
- 2 TBSP. FINELY SNIPPED FRESH BASIL
- 1 TBSP. COARSE SUGAR
- 1 RECIPE STRAWBERRY SAUCE

Grease and flour one 8×2-inch round cake pan; set aside. In a medium bowl stir together flour, cornmeal, baking powder, and salt. Set aside.

In a large bowl whisk together eggs, granulated sugar, milk, and olive oil. Using a wooden spoon, stir in flour mixture and snipped basil until combined (do not overmix). Pour batter into prepared cake pan, spreading evenly. Sprinkle top with coarse sugar.

Bake in a 375° oven about 30 minutes or until a wooden toothpick inserted near the center comes out clean. Cool cake in pan on a wire rack for 10 minutes; remove from pan by inverting on a wire rack. Invert again and cool thoroughly, sugar side up, on wire rack.

To serve, cut cake into wedges. Serve with *Strawberry Sauce*. Makes 8 to 10 servings.

STRAWBERRY SAUCE: In a blender or food processor combine 2 cups fresh strawberries, hulled; 2 tablespoons granulated sugar; and 1 tablespoon white balsamic vinegar. Cover and blend or process until smooth. If desired, stir in 1 tablespoon additional white balsamic vinegar to taste. Cover and chill for up to 24 hours. Stir before serving.

Per serving: 358 cal., 16 g fat (3 g sat. fat), 54 mg chol., 231 mg sodium, 50 g carbo., 2 g fiber, 5 g pro.

STRAWBERRIES

If you don't have a strawberry patch in your backyard, you'll find the sweetest, juiciest strawberries at the pick-your-own patch nearby. Pick more than you can eat fresh and make jam to enjoy in January. For easy freezer jam recipes, see www.kraftfoods.com/recipes.