



"SWEET CORNBREAD IS CAKE" CAKE

 2 hours

 Serves 6 - 8

Meal Difficulty



COOKING DIRECTIONS

- 1 Preheat oven to 200 degrees. Fine crumble leftover cornbread, spread across sheet pan and bake until dry, approximately 45 minutes. Allow to cool completely.
- 2 Reset oven to preheat to 375 degrees.
- 3 Add dried cornbread crumbs to food processor. Grind into flour and set aside in a large bowl.
- 4 In a large mixing bowl, cream butter and sugar.
- 5 In another large mixing bowl, add $\frac{1}{4}$ cup cornbread flour and all-purpose flour, baking soda and salt. Mix until evenly distributed.
- 6 In a third mixing bowl, add orange blossom water, cream and vanilla.
- 7 Alternate adding the dry ingredients and the wet ingredients to the butter and sugar, adding slowly and carefully folding until all is incorporated.
- 8 Add batter to greased cake pan and cook until golden brown and set in the middle, approximately 40 minutes.
- 9 Remove from oven and allow to cool to room temperature.
- 10 Serve with crème fraiche or whipped cream and berries.

INGREDIENTS

1 10-inch cake of leftover cornbread

1 c butter, softened

1 c sugar

$\frac{1}{4}$ c sugar

$\frac{1}{4}$ c of the cornbread flour

$\frac{3}{4}$ c all purpose flour

$\frac{1}{2}$ tsp baking powder

$\frac{1}{2}$ tsp kosher salt

4 eggs

3 tbsp orange blossom water

2 tbsp heavy cream

1 tsp vanilla

2 tbsp crème fraiche or whipped cream