

Blackberry Cornmeal Cake

You can substitute an equal amount of fresh blueberries for the blackberries. Be sure to rinse them and dry them thoroughly before scattering them over the batter.

1¼ cups all-purpose flour (spooned and leveled)
½ cup yellow cornmeal
2 tsp baking powder
1 tsp salt
1 cup plus 2 T sugar, and ¼ cup for sprinkling
½ cup lowfat buttermilk
2 large eggs
7 T unsalted butter, melted, plus 1 T for skillet
2 (5.6-ounce) containers fresh blackberries

Preheat oven to 375 degrees. In a large bowl, whisk together flour, cornmeal, baking powder, salt and 1 cup plus 2 T sugar. In another bowl, whisk together buttermilk, eggs and melted butter; pour over flour mixture, whisking to combine.

In a 10-inch ovenproof skillet, heat remaining 1 T butter in the oven until it is melted and skillet is hot, about 5 minutes. Remove from oven; swirl to coat bottom of pan. Pour batter into skillet; scatter blackberries on top, and sprinkle with remaining ¼ cup sugar.

Bake, with a baking sheet on rack below to catch drips, until top is evenly browned, 45 to 50 minutes. Let cool about 30 minutes. Run a knife around the edge to loosen; cut into 8 wedges. Serve warm or at room temperature.