

Our State eats

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Rosemary & Lemon Cornmeal Cake

Yield: 12 servings.

- 1 cup yellow cornmeal
- 3 cups all-purpose flour
- 1 cup granulated sugar
- $\frac{1}{3}$ cup powdered sugar, plus more for dusting
- $1\frac{1}{2}$ tablespoons baking powder
- 1 teaspoon salt
- $\frac{2}{3}$ cup vegetable oil
- $\frac{1}{3}$ cup melted unsalted butter
- 2 tablespoons honey
- $2\frac{1}{2}$ cups whole buttermilk
- 4 eggs, beaten
- 2 teaspoons fresh lemon juice
- $\frac{1}{2}$ teaspoon fresh rosemary, stem removed and leaves chopped

Preheat oven to 350°. Grease a 9 x 13-inch baking dish with cooking spray.

In a large mixing bowl, stir together the cornmeal, flour, granulated sugar, powdered sugar, baking powder, and salt. Pour in the vegetable oil, melted butter, honey, buttermilk, beaten eggs, lemon juice, and rosemary. Stir just to moisten.

Pour the batter into the prepared baking dish and bake for 45 minutes, until the top of the cornmeal cake starts to brown and show cracks. Remove from oven and allow to cool. Dust cake with powdered sugar before serving.



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