

Our State eats

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Sorghum Pudding Cake

Yield: 8 to 10 servings.

- ½ cup boiling water**
- ½ cup unsalted butter**
- ½ cup brown sugar**
- ½ cup sorghum molasses**
- 1 large egg, beaten**
- 1½ cups all-purpose flour**
- ½ teaspoon salt**
- ½ teaspoon baking powder**
- ½ teaspoon baking soda**
- ¾ teaspoon ground cinnamon**
- ¾ teaspoon ground ginger**

Preheat oven to 350°. Grease an 8 x 8-inch baking dish.

In a large bowl, pour boiling water over butter and stir. Add sugar and sorghum molasses, and mix on medium-high speed for 2 to 3 minutes. Add egg and continue mixing for 1 minute.

In a separate bowl, whisk together flour, salt, baking powder, baking soda, cinnamon, and ginger. Gradually add dry ingredients to batter and mix on low speed until all ingredients are well incorporated.

Pour batter into prepared dish and bake for 35 minutes or until a cake tester comes out clean. Serve warm with whipped cream.



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Baked Apples *with* Thyme

Yield: 6 servings.

- 6 large cooking apples such as Granny Smith, Golden Delicious, or Honey Crisp, peeled and cored
- 6 tablespoons unsalted butter
- Juice from 1 lemon + cold water to yield $\frac{1}{3}$ cup
- 1 cup granulated sugar
- Sprigs of thyme, for garnish

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

Place apples, cored side up, in prepared dish. Place a tablespoon of butter inside each apple. Drizzle lemon juice and water mixture over apples. Sprinkle tops of apples with sugar.

Cover baking dish with foil and bake for 30 minutes or until apples are cooked through. Turn apples over and baste with juices. Cover with foil and bake for an additional 20 minutes. Serve on a platter and finish with a drizzle of juices from baking dish and sprigs of thyme.



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Persimmon Cake

Yield: 12 servings.

For the cake:

- 1½ cups persimmon pulp
- 2 cups light brown sugar
- 3 large eggs, lightly beaten
- 1 cup pecans, chopped
- 1 cup raisins
- 2 cups self-rising flour, divided
- 2 teaspoons ground cinnamon
- 1 cup whole milk
- 1 cup unsalted butter, melted

For the frosting:

- 1 cup unsalted butter, softened
- 2 (16-ounce) boxes powdered sugar
- ⅔ cup + 2 tablespoons evaporated milk
- 1 tablespoon vanilla extract
- Pinch of salt

Preheat oven to 350°. Grease and flour two 9-inch cake pans.

Using an electric mixer, mix pulp and sugar until light and fluffy. With mixer on medium speed, add eggs one at a time.

In a separate bowl, toss pecans and raisins with ½ cup flour until coated.

In a separate bowl, whisk together 1½ cups flour and cinnamon. Add flour and cinnamon to pulp mixture and mix on low speed until well incorporated. Beat milk and melted butter into batter.



Pour batter evenly into cake pans. Bake for 40 to 50 minutes or until a cake tester comes out clean.

Let cake layers cool in pans for 10 minutes, then remove from pans and place on a cooling rack.

For the frosting: In a large bowl, beat butter on medium speed until light and fluffy. Add sugar, milk, vanilla, and salt. Continue to mix until well blended.

Spread frosting over top of first layer of cake, then place second layer on top. Frost sides and top of cake.

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Sausage & Cheese Cornbread

Yield: 12 bars.

- 6** tablespoons unsalted butter, divided
- 1½** cups yellow onion, chopped
- 2** tablespoons parsley, chopped
- ½** pound Neese's sausage, cooked and drained
- 1** teaspoon salt
- 3** teaspoons baking powder
- 1** cup yellow cornmeal
- 1** cup all-purpose flour
- 1** large egg
- 1** cup whole milk
- 1** cup sharp Cheddar cheese, grated

Preheat oven to 425°.

In a cast-iron skillet, heat 3 tablespoons butter until melted. Add onion and cook over medium to low heat, stirring occasionally until translucent. In a large bowl, add cooked onion, parsley, cooked sausage, salt, baking powder, cornmeal, and flour. Toss ingredients until well combined. Cut in remaining butter and mix until ingredients resemble coarse sand. Make a well in the center. Whisk together egg and milk, and pour into center of mixture. Stir until mixture is just moistened.

Prepare a 9 x 12-inch baking dish with cooking spray. Spoon mixture into prepared dish, spreading evenly and into corners. Top with grated cheese. Bake for 20 minutes or until top is golden brown. Cut cornbread into squares. Serve hot.



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