

# Sweet Corn Bread with Mixed Berries and Berry Coulis

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Servings: 9

## SAUCES

1/2 cup frozen blueberries, thawed  
1/2 cup frozen raspberries, thawed  
1/2 cup frozen blackberries, thawed  
2 tablespoons water  
1 teaspoon Truvia Baking Blend

## TOPPING

1 cup fresh raspberries  
1 cup fresh blueberries  
1 cup fresh blackberries  
1 tablespoon + 1 teaspoon Truvia Baking Blend  
1/4 teaspoon orange-flower water (optional)  
1/8 teaspoon grated orange rind

## CORN BREAD

3/4 cup all-purpose flour  
3/4 cup yellow cornmeal  
1/3 cup Truvia Baking Blend  
2 teaspoons baking powder  
1/2 teaspoon salt  
3/4 cup 2% reduced-fat milk  
2 tablespoons butter, melted  
1 tablespoon vegetable oil  
1 large egg  
cooking spray  
1/2 cup plain non-fat Greek yogurt

To prepare the sauce, combine the thawed blueberries, thawed raspberries, thawed blackberries, water and one teaspoon of the Truvia in a food processor. Process until smooth. Strain the berry mixture through a fine sieve over a bowl, reserving the liquid. Discard the solids. Cover and chill.

To prepare the topping, combine the fresh raspberries, fresh blueberries and fresh blackberries in a large bowl. Add the Truvia Baking Blend, orange-flower water (if desired), and orange rind. Toss gently to combine. Cover and chill.

Preheat the oven to 425 degrees.

To prepare the corn bread, combine the flour, cornmeal, Truvia, baking powder and salt in a large bowl, stirring with a whisk.

Add the milk, butter, oil and egg. Stir with a whisk.

Pour the batter into an 8-inch square baking pan coated with cooking spray. Bake for 15 minutes or until the corn bread is lightly browned and a wooden pick inserted in the center comes out clean. Cool in the pan for 10 minutes on a wire rack. Remove from the pan. Cool completely on a wire rack. Cut the corn bread into nine squares.

Spoon about one tablespoon of sauce onto each of nine plates. Top with one corn bread square. Top each corn bread square with about 1/4 cup of the fresh berry topping. Spoon about one tablespoon of the plain Greek yogurt over each serving.