

Sweet Corn and Thyme Cornbread Cake

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Servings: 6

1 1/2 cups flour
2/3 cup sugar
1/2 cup cornmeal
1 tablespoon baking powder
1/2 salt
2 eggs, lightly beaten
1 1/4 cups milk
1/3 cup olive oil
3 tablespoons butter, melted
1 tablespoon honey
1 cup fresh sweet corn kernels
1 teaspoon fresh thyme leaves
1 jar (9 ounce) lemon curd
1 cup sweetened whipped cream
honey (for garnish)
edible flowers (for garnish) (such as pansies, nasturtiums or violets) (optional)

Preparation Time: 15 minutes

Preheat the oven to 350 degrees.

Grease a nine-inch round cake pan. Line the bottom of the pan with wax paper or parchment paper.

In a large bowl, stir together the flour, sugar, cornmeal, baking powder and salt. Add the eggs, milk, oil, butter and one tablespoon of honey. Stir just to moisten. Fold in the corn and thyme.

Pour the batter into the cake pan.

Bake until the top starts to brown and crack and a toothpick inserted near the center comes out clean, about 45 minutes.

Cool completely on a wire rack, about one hour. Transfer to a serving platter. Cut into six wedges. Spread with lemon curd and top with whipped cream.

Garnish with edible flowers (if using) and additional honey.

Per Serving (excluding unknown items): 465 Calories; 21g Fat (41.3% calories from fat); 8g Protein; 61g Carbohydrate; 2g Dietary Fiber; 93mg Cholesterol; 530mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 4 Fat; 1 1/2 Other Carbohydrates.