

## Cranberry Cornmeal Cake

*"Vicki and Chuck served this Italian dessert at a recent dinner party. It is quick, easy and so yummy."*

1 1/2 cups dried cranberries

3/4 cup cake flour, plus extra for dusting pan

3/4 cup fine yellow cornmeal

1 teaspoon baking powder

3 tablespoons orange zest (2 large oranges)

3/4 cup (1 1/2 sticks) salted butter, at room temperature, plus extra for buttering pan

1 1/4 cups sugar

1/2 teaspoon pure vanilla extract

4 large egg yolks

2 large eggs

1/3 cup fresh orange juice

Powdered sugar

1. Place rack in center of the oven. Preheat the oven to 350 degrees. Butter and flour an 8" round cake pan.
2. Place the cranberries in a sieve set over a medium bowl. Spoon flour over the cranberries and sieve the flour into bowl. Set flour-dusted cranberries aside.
3. To the flour, stir in cornmeal, baking powder and orange zest.
4. In a separate bowl, beat in butter and sugar until light and fluffy, about 3 minutes. Mix in vanilla. Continue mixing and one at a time, add egg yolks and whole eggs. Reduce the speed to low and add orange juice. Add flour mixture and combine until just incorporated. Fold in cranberries.
5. Pour batter into prepared cake pan and smooth the surface with a spatula. Bake until cake is golden and center is set, about 45 minutes. Transfer pan to a wire rack and let cool.
6. When cool, remove cake by tipping pan over onto rack. Dust with powdered sugar, if desired. Cut cake into wedges and serve.

- Vicki and Chuck Hallingstad

Serves 8