

Cranberry-Cornmeal Cake

YIELD: One 9-inch cake, 10 servings

BAKING TEMPERATURE: 350°F

BAKING TIME: 45 to 50 minutes

These two ingredients, known to our forebears during the earliest Colonial times, are indeed something to be thankful for, especially when baked together. The berries are baked on the bottom of the pan, then the cake is inverted to reveal the jewel-like morsels crowning the top. This cake is best served warm, perhaps with a bit of vanilla ice cream.

Topping

- 4 tablespoons (½ stick, 2 ounces) unsalted butter
- ½ cup (3¾ ounces) packed light or dark brown sugar
- 1½ cups (5½ ounces) fresh or frozen cranberries, thawed if frozen
- ½ cup (3 ounces) golden raisins

Batter

- ⅓ cup (5⅜ ounces) buttermilk
- 1 cup (4⅞ ounces) whole yellow cornmeal
- ½ cup (2⅛ ounces) unbleached all-purpose flour
- ½ teaspoon salt
- 1½ teaspoons baking powder
- ½ cup (1 stick, 4 ounces) unsalted butter
- ¾ cup (5⅝ ounces) packed light or dark brown sugar
- 2 large eggs
- 1 tablespoon vanilla extract
- 2 teaspoons orange zest (optional)

TO MAKE THE FROSTING: Combine the butter, cream cheese and vanilla in a medium bowl, and beat them together until they are light and fluffy. Add the sugar gradually, beating well. Stir in the nuts and/or ginger if desired, then add the milk a little at a time, until the frosting is a spreadable consistency.

VARIATION: *Substitute 2 cups (12 ounces) raisins for the coconut and pineapple in the cake.*

NUTRITION INFORMATION PER SERVING, COCONUT/PINEAPPLE VERSION (ONE 2-INCH FROSTED SQUARE, WITH COCONUT & PINEAPPLE, 101G): 10g whole grains, 505 cal, 28g fat, 5g protein, 12g complex carbohydrates, 52g sugar, 2g dietary fiber, 61mg cholesterol, 356mg sodium, 172mg potassium, 438RE vitamin A, 2mg vitamin C, 1mg iron, 59mg calcium, 91mg phosphorus.