

SOME

KITCHEN STORIES

fiction + food

Pear Cornmeal Cake With Rosemary Syrup

source: Real Simple | Serves 8

INGREDIENTS

8 tablespoons (1 stick) unsalted butter, melted, plus more for the pan
1 1/4 cups all-purpose flour, spooned and leveled
1/2 cup yellow cornmeal
2 teaspoons baking powder
1/4 teaspoons baking soda
1/2 teaspoon fine salt
1 1/4 cups sugar
1/2 cup buttermilk
2 large eggs, whisked
2 ripe pears, cut into 8 wedges each
6 large sprigs rosemary
freshly whipped cream, for serving (optional)

DIRECTIONS

Heat oven to 350° F. Butter a 9-inch springform pan.

Whisk together the flour, cornmeal, baking powder, baking soda, salt, and 1 cup of the sugar in a large bowl. Whisk together the buttermilk, eggs, and melted butter in a medium bowl. Add the wet ingredients to the dry ingredients and whisk to combine. Fold in the pears.

Transfer the batter to the prepared pan. Bake until a toothpick inserted in the center comes out clean, 45 to 55 minutes. Cool in the pan for 15 minutes; transfer to a wire rack.

Meanwhile, heat the rosemary, the remaining 1/4 cup of sugar, and 1/4 cup water in a small pot over medium heat. Cook, stirring, until the sugar is melted. Remove from heat, cover, and let sit, stirring occasionally, for 30 minutes and up to 4 hours. Discard the rosemary sprigs.

While the cake is still warm, brush the top and side with the rosemary syrup.

Serve warm or at room temperature with whipped cream, if desired.