



Cranberry and Cornmeal Cake with Caramel-Walnut Topping Sauce

 Vegetarian

READY IN



72 min.

SERVINGS



8

CALORIES



858 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 cup brown sugar dark packed
- ☐ 0.8 cup cranberries dried chopped
- ☐ 4 large egg yolks
- ☐ 2 large eggs
- ☐ 1 cup flour for dusting all-purpose
- ☐ 2 cups heavy whipping cream

- ☐ 0.3 cup orange zest from 2 large oranges
- ☐ 0.1 teaspoon sea salt fine
- ☐ 0.8 teaspoon sea salt fine
- ☐ 1.3 cups sugar
- ☐ 0.3 cup butter unsalted at room temperature
- ☐ 0.8 cup butter unsalted for the pan at room temperature
- ☐ 0.5 teaspoon vanilla extract pure
- ☐ 0.5 cup walnuts toasted chopped
- ☐ 0.5 cup cornmeal yellow fine

Equipment

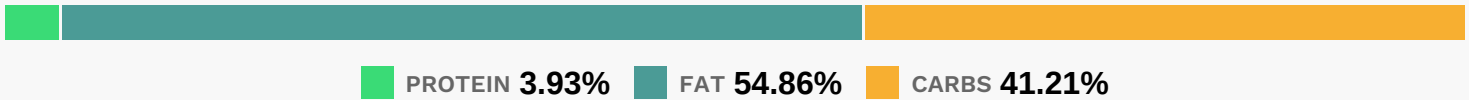
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ cake form
- ☐ stand mixer
- ☐ spatula

Directions

- ☐ Put an oven rack in the center of the oven. Preheat the oven to 350 degrees F. Butter and flour a 9-inch round cake pan.
- ☐ In a medium bowl, whisk together the flour, cornmeal, baking powder, salt, and orange zest. Measure 3 tablespoons of the flour mixture into a small bowl.
- ☐ Add the chopped cranberries and toss until coated. Using a stand mixer fitted with a paddle attachment, beat the butter and sugar on medium speed until light and fluffy, about 2 minutes. Beat in the vanilla extract.

- ☐
- Add the egg yolks and whole eggs, 1 at a time. Gradually add the flour mixture and mix until just incorporated. Using a spatula, gently fold in the cranberries.
- ☐
- Pour the batter into the prepared cake pan and smooth the surface with a spatula.
- ☐
- Bake until the cake is golden brown, and a cake tester inserted into the center of the cake comes out clean, about 40 minutes. Cool for 20 minutes.
- ☐
- Remove the cake from the pan and transfer to a wire rack to cool completely.
- ☐
- Cut the cake into wedges, arrange on a serving platter and serve with the Caramel Walnut Sauce. (The cake can be made 1 day ahead. Store airtight in a plastic container.)
- ☐
- In a medium saucepan, mix together the cream, brown sugar, and butter over medium-high heat. Bring the mixture to a boil, stirring constantly. Reduce the heat and simmer until the mixture thickens, about 25 to 30 minutes. Stir in the walnuts and sea salt, if using. Allow the mixture to cool to room temperature before serving.

Nutrition Facts



Properties

Glycemic Index:40.7, Glycemic Load:34.99, Inflammation Score:-8, Nutrition Score:12.686086882716%

Flavonoids

Cyanidin: 0.27mg, Cyanidin: 0.27mg, Cyanidin: 0.27mg, Cyanidin: 0.27mg Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg Myricetin: 0.27mg, Myricetin: 0.27mg, Myricetin: 0.27mg, Myricetin: 0.27mg Quercetin: 0.51mg, Quercetin: 0.51mg, Quercetin: 0.51mg, Quercetin: 0.51mg

Nutrients (% of daily need)

Calories: 857.56kcal (42.88%), Fat: 53.67g (82.57%), Saturated Fat: 30.05g (187.82%), Carbohydrates: 90.7g (30.23%), Net Carbohydrates: 87.94g (31.98%), Sugar: 68.38g (75.98%), Cholesterol: 266.54mg (88.85%), Sodium: 357.92mg (15.56%), Alcohol: 0.09g (100%), Alcohol %: 0.05% (100%), Protein: 8.66g (17.32%), Vitamin A: 1787.87IU (35.76%), Selenium: 17.53µg (25.05%), Manganese: 0.48mg (24%), Vitamin B2: 0.33mg (19.59%), Phosphorus: 177.36mg (17.74%), Folate: 61.83µg (15.46%), Vitamin B1: 0.22mg (14.39%), Vitamin D: 2.09µg (13.91%), Calcium: 132.71mg (13.27%), Vitamin E: 1.9mg (12.66%), Iron: 2.09mg (11.6%), Fiber: 2.77g (11.07%), Copper: 0.21mg (10.75%), Vitamin B6: 0.2mg (9.92%), Magnesium: 36.04mg (9.01%), Vitamin B5: 0.87mg (8.74%), Zinc: 1.2mg (8%), Vitamin B3: 1.43mg (7.16%), Vitamin B12: 0.42µg (7.01%), Potassium: 220.47mg (6.3%), Vitamin C: 4.55mg (5.52%), Vitamin K: 5.12µg (4.87%)