Lemon and Corn Cake with Peach Compote

Yield: 30 portions

Ingredients:

Lemon and Corn Cake

- 3 cups AP flour
- 2 ¼ cups Yellow cornmeal
- 1 cup Sugar
- ¼ cup Baking powder
- 2 tsp Salt
- 1 cup Butter, melted
- 6 each Eggs, beaten
- 1 ½ cups Sour cream
- 4 lbs bag Reser's® Sweet Corn with Butter (71117.56013)
- 2 each Lemons, juiced and zested

Peach Compote

- 8 each Peaches, pitted and diced
- ½ cup Sugar
- 2 Tbsp Lemon juice, fresh
- ½ cup water

Directions:

1. For Peach Compote, place diced peaches, sugar, lemon juice, and water into a medium saucepan and bring to a boil.
2. Reduce heat to low and cook for 10-12 minutes or until peaches have softened.
3. Let cool to room temperature and refrigerate until ready to use.
4. For Lemon and Corn Cake, preheat oven to 375°F.
5. In a large bowl, mix AP flour, cornmeal, sugar, baking powder, and salt.
6. In a separate bowl, whisk together melted butter, eggs, sour cream, lemon zest, lemon juice, and Reser's Sweet Corn with Butter.
7. Divide between two greased and floured 200 ½ pans (68 oz each).
8. Bake for 35-40 minutes until golden brown and a toothpick inserted into the middle of the cake comes out

© Reser's Foodservice. All Rights Reserved.

crumb free.
9. To build, layer ¼ cup Peach Compote on top of 1 round of Lemon and Corn Cake, cut with 3-inch ring mold, and dust plate with powdered sugar.

© Reser's Foodservice. All Rights Reserved.