

PUMPKIN CORNMEAL PUDDING CAKE

INGREDIENTS

1 cup all purpose flour
½ cup yellow fine cornmeal
1 ½ tsp baking powder
½ tsp nutmeg, ground
¼ tsp salt

Mix these ingredients into a bowl.

¾ cup butter, room temperature
1 ¾ cup sugar, white

Beat these ingredients until pale yellow and fluffy

Add

2 eggs, large
1 ½ cup pure pumpkin
1 tbs lemon peel
1 tsp vanilla extract



PREPARATION

Add flour mixture and beat until just incorporated.

Grease bundt pan. Pour mixture into prepared pan to about 2/3 level of each bundt. Cover with aluminum foil.

Place in steam oven and bake at 212 degrees on custom setting for about 15 minutes for small ramekins or bundt, 40 minutes for large bundt.

Check at 12 minutes. Serve with rum infused whipped cream.