

Berry Cornmeal Cake

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| 1¼ cups whole wheat pastry flour | ½ cup buttermilk (or buttermilk powder equivalent) |
| ½ cup yellow cornmeal | 2 large eggs |
| 2 t. baking powder | 7 T. unsalted butter, melted, plus 1 T. for skillet |
| 1 t. sea salt | |
| 1 cup organic sugar | |
| 2 one pint containers (about 12 oz.) fresh berries (blackberries, raspberries, strawberries, blueberries) | |

Preheat oven to 375°. In a large bowl, combine flour, cornmeal, baking powder, sea salt, and 1 cup sugar.

In a smaller bowl, combine buttermilk, eggs, and melted butter; add to dry ingredients and mix well.

In a 10" cast iron skillet (or glass baking dish), heat remaining 1 T. butter until melted and skillet is hot, about 5 min.

Pour batter into skillet and scatter berries liberally on top.

Bake, with baking sheet to catch spillover, until top is browned evenly, about 45 -50min.

Run a knife around the edge to loosen, serve warm or let cool to room temperature.