



## Polenta Plum Cake

with Honey Mascarpone Cream



2h



2 Servings

Whoever first added polenta to cake batter was a genius. We can't take credit for the ingredient, but we can for this sure-to-be favorite, restaurant-worthy cake. The polenta adds a subtle corn flavor and makes for a delicate crumb. It's the perfect sweet base for fresh, juicy plums, and pairs perfectly with homemade whipped honey-mascarpone cream. (2-p plan serves 8; 4-p plan serves 12)

## What we send

- 2 red plums
- 1 lemon
- 5 oz granulated sugar
- 3 (1 oz) sour cream <sup>2</sup>
- 3 oz quick-cooking polenta
- 5 oz all-purpose flour <sup>3</sup>
- ¼ oz baking powder
- 2 pkts raw sugar
- 3 oz mascarpone <sup>2</sup>
- 2 (½ oz) honey

## What you need

- ½ c butter (plus more for greasing) <sup>2</sup>
- 3 large eggs <sup>1</sup>
- kosher salt
- vanilla

## Tools

- 8-inch round cake pan
- microplane or grater
- hand-held electric mixer

## Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 420kcal, Fat 23g, Carbs 46g, Protein 8g



### 1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Place **½ cup butter** in a medium bowl to soften. Halve **plums**, discard pits, then cut fruit into quarters. Finely grate **all of the lemon zest** into bowl with softened butter. Grease an 8-inch round cake pan with **butter** or **oil**.



### 2. Mix wet ingredients

Add **granulated sugar** to bowl with **softened butter and lemon zest**. Use an electric mixer on medium-high to beat until mixture is light and fluffy, about 2 minutes. Add **3 large eggs, all of the sour cream** and **½ teaspoon each of salt and vanilla**; beat until combined (mixture will curdle—that's okay!), about 1 minute.



### 3. Mix dry ingredients

To bowl with **wet ingredients**, add **polenta, flour**, and **1½ teaspoons baking powder**. Mix with hand mixer on low until just combined.



### 4. Bake cake

Scrape **batter** into cake pan and spread to edges in an even layer. Place **plums**, cut side down, on the surface of cake (it's okay if it looks crowded or pieces are touching). Sprinkle top with **all of the sugar in the raw**. Bake cake on center oven rack until top is golden brown, center is set, and cake is just pulling away from the sides of the pan, 50–60 minutes.



### 5. Make mascarpone cream

In a medium bowl, stir to combine **mascarpone** and **all of the honey** with a **pinch of salt**. Set aside until cake cools.



### 6. Serve

Remove **cake** from oven and let rest for at least 30 minutes. Cut into slices and serve with **honey mascarpone** dolloped on top. Enjoy!