

Gluten-Free Cornmeal Cake with Grilled Berries

Adapted from *Serious Eats*

- 1 cup white rice flour
- $\frac{3}{4}$ cup Bob's Red Mill gluten-free corn flour
- 2 tsp baking powder
- $\frac{1}{4}$ tsp salt
- 5 eggs
- 1 cup granulated sugar
- $\frac{1}{4}$ cup vegetable oil
- 1 tsp vanilla extract
- $\frac{1}{2}$ lb strawberries, halved
- $\frac{1}{2}$ lb blueberries
- 1 tsp lemon zest
- 1 Tb lemon juice
- $\frac{1}{4}$ cup sugar
- $\frac{3}{4}$ tsp cornstarch
- 2 Tb butter
- Aluminum foil

Make the cake

Preheat oven to 350. Spray a 12-cup bundt pan with nonstick cooking spray. In a small bowl, combine the rice flour, corn flour, baking powder, and salt. Place the eggs in the bowl of a standing mixer and whisk on medium speed for about 30 seconds. Gradually add the 1 cup of granulated sugar and increase speed to high. Continue mixing on high speed until mixture is pale yellow and fluffy – about 5 minutes. Reduce speed to medium and carefully add the flours, baking powder, and salt. Mix until combined – about 1 minute. Slowly add oil. The batter will deflate temporarily – increase speed to high and mix until batter re-thickens – about 2 minutes.

Scrape the batter into the pan and bake for about 35 minutes. Cool in the pan for about 10 minutes, then invert onto a cooling rack. Allow to cool completely.

Finishing the dish

Cut several squares of foil. In a large bowl, combine both types of berries, lemon zest, lemon juice, $\frac{1}{4}$ cup sugar, and cornstarch. Place a small amount of butter on each square of foil, then cover with some of the berry mixture. Fold the foil to seal each pack. Cut cake into thick slices. Grill each slice on a hot grill until warm and

marked on each side. Place on a plate. Grill the foil packs for about 10 minutes each, then pour contents of each over a slice of cake. Serve immediately.