

Cornmeal Pound Cake with Chantilly Cream and Louisiana Strawberries

By Chef Jeremy Langlois

Ingredients

- 1 cup unsalted butter, softened
- 1¾ cups sugar
- 3 large eggs, room temperature
- 3 egg yolks
- 1 teaspoon vanilla extract
- 1¼ cups all-purpose flour
- ½ cup fine yellow cornmeal
- 1 teaspoon kosher salt
- ½ teaspoon baking powder

Whipped Chantilly Cream (recipe follows)
Macerated Strawberries (recipe follows)

Whipped Chantilly Cream

- 1 cup cold heavy whipping cream
- 4 tablespoons cream cheese, room temperature
- 2 tablespoons confectioners' sugar
- 1 teaspoon vanilla extract

Instructions

In a large bowl, beat all ingredients with a mixer at medium-high speed until medium-soft peaks form, 4 to 5 minutes. Use immediately, or refrigerate until ready to use.

Macerated Strawberries

- 1 (16-ounce) package) fresh strawberries, hulled and sliced
- 2 tablespoons firmly packed dark brown sugar
- 1 teaspoon vanilla extract

Instructions

In a medium bowl, stir together all ingredients. Cover and let stand until berries are macerated and juicy, about 10 minutes.

Directions

Preheat the oven to 350°. Spray an 8x8-inch baking pan with cooking spray. Line pan with parchment paper; spray with cooking spray.

In a large bowl, beat butter and sugar with a mixer at medium-high speed until fluffy, light in color, and almost doubled in volume, about 5 minutes, stopping to scrape sides of bowl. Add eggs and egg yolks, one at a time, beating well after each addition and stopping to scrape sides of the bowl. Add vanilla, and beat for 1 minute.

In a small bowl, whisk together flour, cornmeal, salt, and baking powder. Gently fold flour mixture into egg mixture until well combined. Spoon batter into prepared pan.

Bake until a wooden pick inserted near the center comes out clean, 40 to 50 minutes. Let cool completely in the pan. Serve with cream and strawberries.

