



## Rosemary Cornmeal Cake

*Topped with an exquisite Balsamic Glaze!*

### You Will Need:

½ cup fine cornmeal	1 ¼ cups powdered sugar
½ cup flour	2 large eggs
1 teaspoon baking powder	4 large egg yolks
¼ teaspoon fine sea salt	½ cup sour cream
½ cup unsalted butter, soft	1 Tablespoon Delavignes Rosemary Infused Olive Oil
½ teaspoon vanilla extract	Balsamic Syrup, see additional recipe

### Instructions:

Preheat oven to 350F. Grease and flour an 8" cake pan. Whisk cornmeal, flour, baking powder and salt together in a small bowl. Beat butter & vanilla in large mixing bowl with an electric mixer; gradually add powdered sugar and beat 3 min on high. Add eggs and yolks one at a time, followed by sour cream & Rosemary Olive Oil. Reduce speed to low and add dry ingredients just until mixed. Bake 35 min or until golden and inserted toothpick comes out clean. Let cake cool in the pan for 10 min before carefully transferring to serving plate. Serve with Balsamic Syrup.