



Beaufort House Inn ~ Asheville NC 28801
www.beauforthouse.com

Lemon Morning Cake with Fresh Strawberries

This recipe can be baked and served as we do at the Beaufort House Inn in individual ramekins with some fresh fruit on top or to fill one 9" pie shell. When I make it in a pie shell, I serve it as a dessert with fresh strawberries or other fruit, usually soaked in a little Madeira before serving 😊

6 Servings in ½ cup ramekins

Ingredients:

1 ¾ c granulated sugar
2 Tbs yellow cornmeal
1 ¼ Tbs all-purpose flour
6 eggs, beaten until frothy
1/2 c half n half or heavy cream
6 tsp melted butter
1 ½ Tbs fresh lemon peel (zest) chopped fine (1 medium lemon)
6 Tbs fresh lemon juice
Optional: 1 (9") pie shell

Preparation:

Mix together: granulated sugar, yellow cornmeal, Tbs all-purpose flour. Add beaten eggs, butter, milk, lemon juice and lemon zest. Beat until smooth. Pour into either individual ramekins or pie shell. Bake in preheated oven 350' approximately 30-40 minutes until golden brown on top and toothpick comes out clean.

Presentation:

Top with fresh sliced strawberries and mint sprig - serve warm and/or room temperature.

Special Notes:

- Batter can be prepared night before ...except add melted butter in morning just before baking
- Complete batter can be kept in fridge up to 3 days for baking in the morning.

Triple Batch Ingredients: 18 servings

- 5.25 c sugar, 6 tbs cornmeal, 3.75 tbs all purpose flour,
- 18 eggs, 1 ½ c half n half, 18 tbs juice, 3 tbs lemon zest
- 18 tsps melted butter