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## Cornmeal Cake with Rhubarb Compote

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A little cornmeal gives the cake a crunchy texture. The sweet-tangy ice cream and the tart compote help dress up the dessert for this holiday dinner. Makes 10 servings

### Ingredients:

1 cup all purpose flour  
1/2 cup yellow cornmeal  
1 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 cup (1 stick) unsalted butter, room temperature  
1 tablespoon finely grated orange peel  
1 cup sugar  
2 large eggs, room temperature  
1/2 cup sour cream  
1 teaspoon vanilla extract  
2 tablespoons coarsely crushed sugar cubes

### Preparation:

Preheat oven to 350°F. Generously butter 9-inch cake pan with 2-inch-high sides. Dust pan with cornmeal, tapping out excess. Sift flour, 1/2 cup cornmeal, baking powder, and salt into medium bowl. Using electric mixer, beat butter in large bowl until smooth and fluffy. Beat in orange peel. Gradually add 1 cup sugar and beat until light and fluffy, occasionally scraping sides of bowl. Add eggs 1 at a time, beating well after each addition. Beat in sour cream and vanilla. Fold in dry ingredients in 3 additions until just incorporated. Transfer batter to pan; smooth top. Sprinkle with crushed sugar. Bake cake until tester inserted into center comes out clean, 25 to 30 minutes. Cool in pan on rack 10 minutes. Run knife around pan sides to loosen. Turn cake out onto plate, then invert, crushed sugar side up, onto rack. Cool completely. *DO AHEAD: Can be made 8 hours ahead. Wrap in foil; let stand at room temperature.*

Cut cake into wedges. Serve with Buttermilk Ice Cream and Rhubarb Compote alongside.

# Rhubarb Compote

Makes 10 servings

## Ingredients:

2 cups Pinot Noir or Cabernet Sauvignon  
1 cup plus 2 tablespoons sugar  
3 2-inch-long strips orange peel (orange part only)  
2 2-inch-long strips lemon peel (yellow part only)  
6 cups 1/2-inch pieces fresh rhubarb (about 2 pounds trimmed)  
1/8 teaspoon salt

## Preparation:

Combine wine, sugar, orange peel, and lemon peel in heavy large saucepan. Bring to boil, stirring until sugar dissolves. Add rhubarb and salt and simmer until rhubarb is tender but still retains its shape, about 9 minutes. Using slotted spoon, transfer rhubarb to shallow dish, arranging in single layer. Boil wine syrup in saucepan until slightly thickened and reduced to 1 1/4 cups, adding any juices accumulated from rhubarb, about 5 minutes. Pour syrup over rhubarb and cool, then cover and chill until cold. **DO AHEAD:** *Can be made 1 day ahead. Cover and keep chilled.*

**Ingredient tip:** When shopping for rhubarb, choose thin, firm, brightly colored stalks. To store, wrap stalks tightly in a plastic bag and refrigerate.