



# Blackberry Skillet Cake

*serves 8*

- 1 1/4 cups all-purpose flour (gf is fine)
- 1/2 cup yellow cornmeal
- 2 teaspoons baking powder
- 1 teaspoon sea salt
- 1 cup plus 2 tablespoons sugar
- 1/2 cup buttermilk
- 2 large eggs
- 1 tablespoon lemon zest
- 1 teaspoon vanilla extract
- 7 tablespoons unsalted butter, melted
- 1/4 cup sugar for sprinkling
- 1 tablespoon unsalted butter, for greasing skillet
- 18 ounces blackberries, divided
- 2 tablespoons fresh lemon juice
- Chilled heavy cream, for serving

Preheat oven to 375°.

In a large bowl, whisk together flour, cornmeal, baking powder, salt and granulated sugar.

In another bowl, whisk together buttermilk, eggs, lemon zest, vanilla and melted butter. Whisk this into the flour mixture, blending well.

Place remaining tablespoon butter in a 10" cast-iron skillet and heat in the oven until butter melts, about 5 minutes. Remove from oven (with a potholder!) and swirl to coat bottom of pan.

Scrape batter into the skillet and evenly scatter 12 ounces of blackberries on top. Sprinkle with turbinado sugar.

Place a baking sheet on the lower rack to catch drips and the skillet on the rack above. Bake until top is evenly browned, about 50 minutes. Remove from oven and cool.

While cake is baking, toss remaining blackberries with lemon juice and set aside.

Serve cake warm or at room temperature with fresh blackberries and a generous pour of heavy cream over the top.