

PIMENTO CHEESE & CORNBREAD CAKE

INGREDIENTS

CAKE LAYERS

¾ cup House-Autry yellow, self-rising cornmeal
3 cups all-purpose flour
1 cup sugar
1 tablespoon baking powder
1 teaspoon salt
⅔ cup vegetable oil
⅓ cup melted butter
2 tablespoons Cloister honey
4 eggs, slightly beaten

1 cup milk
½ cup buttermilk
2 cups grated Colby-Jack blend
1 jalapeño, finely diced
1 tablespoon Savory Spice Shop cheddar cheese powder

FROSTING

2 8-ounce blocks cream cheese
½ cup mayonnaise
2 tablespoons Savory Spice Shop dill dip mix

1 tablespoon Savory Spice Shop dried green onion flakes
1 tablespoon Savory Spice Shop chopped garlic flakes
1 pinch salt

FILLING AND GARNISH

¼ cup Cloister Arbol Chili Pepper Infused Honey
2 (10-ounce) packs MyThreeSons Pimento Cheese, divided

Preheat oven to 350°. Spray a 12-inch x 9-inch pan with nonstick baking spray.

CAKE

1. Sift together cornmeal, flour, sugar, baking powder, and salt in a mixing bowl. Add oil, butter, honey, eggs, milks, cheese, jalapeño, and cheese powder; stir to combine.
2. Pour batter into prepared pan, and bake in preheated oven for 30-40 minutes, or until lightly browned. Remove from oven, and let cool for 10 minutes in baking pan. 3. Turn out on wire rack, and cool completely.

FROSTING

Combine all ingredients in medium bowl, and mix well.

TO ASSEMBLE CAKE

1. Cut cake crosswise into 3 equal pieces. Place first layer onto plate.
2. Warm pepper-infused honey, and brush onto first layer.
3. Frost layer with cream cheese mixture; spread layer of pimento cheese over frosting. Repeat honey, frosting, and pimento cheese on second layer.
4. Place third layer on top, and brush with honey.
5. Cover top and sides of cake with remaining cream cheese frosting.
6. Garnish with piped pimento cheese.