

## Lemon Polenta Cake with Winter Fruit Compote

1 1/4 cups flour  
1 cup sugar  
1/2 cup yellow cornmeal  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
2/3 cup buttermilk  
1/4 cup olive oil  
2 eggs  
2 teaspoons grated lemon zest

1 1/2 cups apple juice  
1/4 cup sugar  
1/2 cup golden raisins  
1/2 cup fresh cranberries  
1 teaspoon cornstarch dissolved in 1 Tablespoon water  
1 (15-ounce) can pears, drained and finely chopped  
2 teaspoons fresh lemon juice

Spray an 8 inch cake pan with vegetable spray and line with parchment paper. In a large bowl, whisk together flour, sugar, cornmeal, baking soda and salt. Make a well in the center. In another bowl, whisk together buttermilk, oil, eggs and lemon zest. Add buttermilk mixture to dry mixture, stirring just until moist. Pour into prepared pan. Bake at 350 degrees for 40 minutes or until wooden pick inserted in center comes out clean. Cool in pan 10 minutes on a wire rack. Remove from pan and place on rack to cool completely.

To prepare compote, combine apple juice, sugar and raisins in a small saucepan over medium-high heat. Bring to a boil, reduce heat and cook until reduced to 2/3 cup (about 4 minutes). Add cranberries and cook 4 minutes. Bring to a boil and stir in cornstarch. Cook until thickened, stirring frequently. Add pears and cook 1 more minute until heated through. Remove from heat and stir in lemon juice. Serve with cake.