**CORN MEAL CAKES WITH BERRY FIG CHUTNEY**

¼ cup all-purpose flour

1 ½ tsp. baking powder

1 tsp. sugar

¼ tsp. salt

1 cup boiling water

1 cup yellow cornmeal

1 tbsp. butter, melted

1 slightly beaten egg

Milk optional

Goat cheese

Mint leaves

Berry-Fig Chutney

2 cups blueberries or blackberries

3 Tbsp. fig balsamic vinegar, ½ cup finely chopped dried figs

½ cup finely red onion,

1 Tbsp. honey

3 sprigs of thyme

1. In small bowl combine flour, baking powder, sugar, and salt. In a medium bowl whisk boiling water into cornmeal. Whisk in melted butter until smooth, whisk in egg. Add flour mixture and whisk just until combined. If necessary, whish in milk up to 4 Tbsp. to thin batter.
2. Heat a greased griddle or skillet over medium heat. Drop rounded tablespoons of batter onto griddle. Cook 2 to 3 minutes or until golden brown, turning once. Transfer to a platter. Cover, keep warm. Repeat with remaining batter. Top with cheese, berry-fig chutney, berries, and mint.
3. Makes 16cakes.

**Chutney**

1. In medium saucepan combine 2 cups blueberries and or blackberries, 3 Tbsp. fig balsamic vinegar, ½ cup finely chopped red onion, 1 Tbsp. honey, and 3 sprigs of thyme. Bring to boiling; reduce heat. Simmer uncovered, 6 to 10 minutes or until thickened, stirring occasionally. Remove from heat, stir in ½ cup fresh blackberries or blueberries. Cool. Remove, discard thyme stems.
2. Makes 2 cups.

A Toast to All Things adaption from Better homes and gardens