Sausage & Mushrooms Bundt Cake

INGREDIENTS:

- 4 eggs
- 2/3 cup water
- 1/3 cup vegetable oil
- 1/2 cup grated cheese
- 6 Oz cubed provolone cheese, from deli
- 12 Oz Italian sausage, fresh
- 6 Oz mushrooms, sliced
- 2 TBSP olive oil
- 1 1/2 tsp salt
- 1 tsp sugar
- 2/3 cup corn starch
- 2 2/3 cups flour
- 2 tsp baking powder
- Ground pepper to taste

DIRECTIONS

- Preheat oven to 375F.
- Grease and flour a Bundt pan and set aside.
- Mix flour and baking powder and set aside.
- Remove casing from sausage and crumble in a sauté pan.
- Place over medium heat to brown, stirring often to avoid sticking.
- Remove sausage crumbles and place on a plate lined with paper towels. Set aside.
- Pour the olive oil in sauté pan.
- Allow oil to warm up a bit over medium heat.
- Add sliced mushrooms.
- Sauté until mushrooms are wilted.
- Place cooked mushrooms on another plate lined with paper towels and set aside.
- Place the eggs in a large bowl.
- Add salt, pepper and sugar and beat with handheld mixer.
- Add oil, water, grated cheese and corn starch.
- Beat with mixer until fully incorporated.
- Add flour/baking powder, a little at a time, while continuing to beat.
- You should have a thick and semisolid batter at this point.
- If it's thin, add a bit more flour.
- Finally add the drained sausage, drained mushrooms and cubed provolone to the batter.
- This step is done by hand with a spatula, making sure these final ingredients are evenly distributed throughout the batter.
- Carefully spoon batter into prepared Bundt pan.
- Try to make sure batter is even in the pan.
- Bake in preheated oven for 45 to 55 minutes or until golden brown.
- Serve warm with a glass of wine. Salute!

NONNA'S TIPS

- Buy provolone at supermarket deli in 2 thick slices and then proceed to cube it in small chunks.
- You may substitute the Italian sausage with chicken sausage if you want. For a vegetarian version, omit the sausage and add more mushrooms and extra provolone.
- I use mixed grated cheese (Parmesan and Romano) for more flavor but you can use whatever you have on hand.