

Corn Bread with Fresh Corn

Serves 10

This corn bread tastes great because it has fresh corn in addition to cornmeal.

The secret is to run the corn through the blender and then cook it. Another trick for cutting kernels from corn cobs is to use a Bundt pan. Place the end of the corn cob in the center of the pan, and then when you cut the kernels off, they are collected in the pan! I like to use powdered buttermilk that is easily stored in the freezer. In place of 1 cup of buttermilk, you mix 4 tablespoons of buttermilk powder with the dry ingredients and add a cup of water to the wet ingredients.



Ingredients:

- 1 cup flour
- 1 1/3 cup medium grind corn meal
- 2 Tbsp. sugar
- 1 1/2 tsp. baking powder
- 1/4 tsp. baking soda
- 1 tsp. salt
- 4 Tbsp. powdered buttermilk
- 3 ears of fresh corn or small can
- 1 cup water
- 6 Tbsp. unsalted butter (divided)
- 3 Eggs

Equipment:

- Sifter or large sieve
- Food processor
- Sauce pan
- 10" Cast iron skillet
- Cooling rack

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☑	Directions	Time (min)	
	Preheat oven to 400 degrees. Place pan in oven to preheat		
	Sift together 1 cup flour, 1 1/3 cup cornmeal, 2 Tbsp. sugar, 1 1/2 tsp. baking powder, 1/4 tsp. baking soda, 1 tsp. salt, and 4 Tbsp. buttermilk powder in a mixing bowl	2	20
	Cut corn from ears. Process in a blender or food processor with 1 cup water until smooth	6	
	Transfer corn to the sauce pan. Cook over medium heat stirring frequently	7	
	Remove corn from heat. Cut 5 Tbsp. butter into the corn and stir to melt	2	
	In a separate bowl, add two eggs plus yolk from the third. Whip to combine. Add some hot corn liquid to the eggs and whisk. Add the rest of the corn liquid.	2	
	Add corn liquid to dry ingredients. Fold with spatula to combine.	1	
	Transfer pan to stovetop. Melt 1 Tbsp. butter in the pan	2	
	Pour batter into pan	1	
	Bake in oven until top is golden brown and toothpick comes out clean (17 minutes for muffins)	28	
	Let skillet with corn cool on wire rack or stovetop	5	
	Remove from pan. Cool on wire rack	20	
	Total		1 hr. 16 min