

Rich and Moist Cornbread

Ingredients

400 g *Butter, unsalted*
900 g *Corn, frozen*
160 g *Heavy cream*
90 g *Milk, whole*
165 g *Eggs*
245 g *Cake flour (bleached)*
230 g *Isomalt*
160 g *Cornmeal, medium grind*
90 g *Sugar*
10 g *Salt, kosher*
4.5 g *Baking powder*
2.5 g *Baking soda*

Equipment

Blender
Cast-iron pan or skillet (optional)

Small bread tins, 12 (optional)
Digital instant-read thermometer

Timing

1 hr

Yield

About 12 mini loaves or one 12- to 13-inch skillet

1 Preheat oven to 374 °F / 190 °C

400 g *Butter, unsalted*

2 Melt butter

Melt butter on high heat in a heavy-bottomed pot.

900 g *Corn, frozen*

3 Add frozen corn; cook

Add the corn, scraping the bottom of the pot continuously to prevent scorching. Cook until golden brown.

160 g *Heavy cream*
90 g *Milk*
165 g *Eggs*

4 Blend ingredients

In a blender, blend corn-and-butter mixture. Add cream and milk. Blend on high until smooth. Add the eggs and continue blending until well mixed.

245 g *Cake flour (bleached)*
230 g *Isomalt*
160 g *Cornmeal, medium grind*
90 g *Sugar*
10 g *Salt, kosher*
4.5 g *Baking powder*
2.5 g *Baking soda*

5 Mix dry ingredients in a large bowl

Dry blend remaining ingredients in a large bowl.

- *Butter, unsalted, as needed*
- *Cake flour (bleached), as needed* 🛒

6 Transfer corn purée to the bowl of dry ingredients

Use a rubber spatula to mix thoroughly.

7 Prep bread pans or cast iron skillet; add batter

Coat small bread pans or cast iron skillet with butter.

Dust with flour. Remove excess flour by tapping each pan against the counter.

Add batter to pans.

8 Bake

Bake to core temperature of 194 °F / 90 °C, about 15 minutes.

9 Remove from pans while still hot

If using bread tins, carefully remove the bread from the pans while still hot, and place on cooling rack. This way, the bread will develop more of a crust.

10 Serve

Serve warm, with honey butter.