

## **Corn Bread**

Makes 9 squares cornbread

*\*Note: This recipe is kept in metric units for baking precision, but the standard U.S. units are provided for your convenience.*

Unsalted butter, for greasing the pan  
4 oz (about ½ cup) sugar  
1 teaspoon kosher salt  
2 large eggs  
6 oz (about ¾ cup) whole milk  
¼ teaspoon vanilla  
6 oz (about 1 ½ cups) bread flour, plus extra for greasing the pans  
2 ½ oz (about ½ cup) fine-ground yellow corn meal  
1 tablespoon baking powder  
3 oz (about 6 tablespoons) corn or vegetable oil

1. Preheat the oven to 350°F. Butter and flour an 8x8 or 9x9 inch pan, or spray with a vegetable-oil spray.
2. Combine all the ingredients in a mixer fitted with a whisk attachment, and mix together for 2 minutes. Scrape down the sides of the bowl, then whisk again for one minute to completely combine.
3. Scrape the batter into the pan with a spatula and smooth out the top of the batter in the pan.
4. Bake the cornbread until golden brown, about 20 minutes. Turn out onto a wire rack and cool completely, about 10 minutes. Cut into three rows to produce 9 squares of cornbread

*Recipe courtesy of L'Academie de Cuisine Chef Sandy Patterson*

*For more recipes and information about Food Fridays visit: <http://bit.ly/foodfridays>*



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