

CORNBREAD

Prepared by: Laura Lutz, July 2017

Source: The Red Rooster Cookbook

1 cup cake flour
1 cup coarse yellow cornmeal
 $\frac{3}{4}$ cup sugar
2 $\frac{1}{4}$ teaspoons baking powder
1 $\frac{1}{2}$ teaspoons Aleppo pepper
1 $\frac{1}{2}$ teaspoons coarse kosher salt
1 $\frac{3}{4}$ cups sour cream
1 $\frac{1}{2}$ cups buttermilk
2 large eggs
1 large egg yolk
2 tablespoons unsalted butter, melted and cooled
 $\frac{2}{3}$ cup corn kernels (fresh or thawed frozen)

Preheat the oven to 325. Spray a 9 x 5-inch loaf pan with pan spray.

Whisk the flour, cornmeal, sugar, baking powder, Aleppo pepper, and salt together in a bowl.

Whisk the sour cream, buttermilk, eggs, yolk, and melted butter together in another bowl until smooth.

Pour the wet ingredients into the dry and stir until combined. Fold in the corn.

Scrape the batter into the loaf pan and smooth out the top. Bake until the bread is browned and pulling away from the sides of the pan and a skewer poked into the center comes out clean, about 60 minutes.

Cool on a rack for 20 minutes. Run a knife around the sides of the pan to loosen the sides and turn out the loaf. You can cut it now- the slices will be messy- or cool completely.

Laura's Notes: I substituted the Aleppo pepper with 1 part paprika and 1 part cayenne. I would make this again.

