

## All American Corn Bread for Seeley's Square Baking Pan, #184



*The Square Baking Pan is perfect for baking large cakes or breads. The stoneware gives the corn bread a nice crust and a moist crumb. As the pan is quite deep, the bread is best cut in slices.*

### Dry ingredients:

3 cups flour  
2 cups cornmeal\*  
4 teaspoons baking powder  
½ teaspoon baking soda  
1 teaspoon salt

### Moist ingredients:

1½ cup (7 oz.) defrosted corn kernels  
¾ cup brown sugar  
2 cups buttermilk  
4 large eggs  
8 oz. butter (2 sticks)

Set oven to 400°F (205°C).

Set out buttermilk and eggs to get to room temperature. Melt butter, and let cool. Use some of the butter to grease the pan.

Mix all dry ingredients in large bowl.

In blender, place corn, sugar, and buttermilk. Process about 10 seconds.

Add eggs and run blender a few seconds more, until well blended. (Corn pieces will still be visible.)

Pour the moist mix into the bowl and fold gently with spatula until barely mixed. Add the melted, lukewarm butter and fold until everything is just mixed.

Pour batter into pan. Smooth out the surface.

Bake in middle of oven, 40 minutes.\*\* Set on rack 15 minutes to cool. Loosen cake from sides with a thin knife and invert onto rack. Cool.

Cut into three sections; cut sections across into ¾-inch slices. Serve warm.

### Notes.

Leftover slices toasted (in toaster oven) are delicious plain or served with jam. Freezes well.

\*Quaker Yellow Corn Meal works well.

\*\*As ovens vary, test cake in center with toothpick after 35 minutes. Cake is ready when toothpick comes out clean.



Commercial cake mix (18.5 oz/524gr) bakes up perfectly in the Square Baking Pan.

*Square Baking Pan:* Soft-fired, item #SF184S, High-fired, #SB184S. Size: 10" X 10"

*Ragnhild Ericson*