

Puerto Rican Style Cornbread

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Original recipe and notes at www.devamadeo.com



Details:

Yield: a 9" x 5" loaf cake

Total time: 1.25 hours

Prep time: 15 minutes for making the cake batter

Baking time: 1 hour

Equipment: stand mixer or electric hand mixer, 9" x 5" loaf cake pan

My Prep:

Ingredients:

- Cornmeal or corn flour - $\frac{1}{2}$ cup + 3 TBSP, 110 g
- Unbleached all-purpose flour - $1\frac{1}{4}$ cup, 182 g
- Baking powder - $\frac{1}{2}$ Tsp, 2.5 g
- Fine sea salt - $\frac{1}{4}$ Tsp, 1.5 g
- Salted butter, ideally European style for more fat content and preferably made of milk from grass-fed cows, softened- 14 TBSP ($\frac{3}{4}$ cup), 198.5 g, plus 2 TBSP for greasing the pan
- Vegetable oil - 1 TBSP
- Natural granulated sugar - $1\frac{1}{2}$ cup, 319 g

Steps:

Preheat oven to 325°. Grease a 9" x 5" loaf cake pan or line it with parchment paper.

In a bowl combine the $\frac{1}{2}$ cup plus the 3 tablespoons of cornmeal, the $1\frac{1}{4}$ cup of all-purpose flour, the $\frac{1}{2}$ teaspoon of baking powder and the $\frac{1}{4}$ teaspoon of salt using a hand whisk. Mix for 1 to 2 minutes to make sure everything is well combined.

In the bowl of a the stand mixer or in a large mixing bowl to use with an electric hand mixer, beat the butter with the paddle attachment or beaters in high speed (#6 in the Kitchen Aid) for 2 minutes. Add the tablespoon of oil and mix for one minute. Slowly add the $1\frac{1}{2}$ cup of sugar. Stop

- Large whole organic eggs, at room temperature - 3
- Vanilla extract - 1 TBSP
- Whole milk - $\frac{1}{4}$ cup

My recipe highlights:

Extra notes:

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mixer and scrap down the sides and through the bottom of the bowl to make sure there's no sugar stuck there. Bring speed to high and beat for 3 minutes (please take note that if you are using a hand electric mixer, you should add one to two minutes at each step). Add eggs, one at a time, and the tablespoon of vanilla extract. Beat until they are fully incorporated. Stop mixer and scrape down once more. Beat for 30 seconds to make sure everything is well mixed.

Bring speed to the lowest (#1 in the Kitchen Aid) and add about a third of the flour-cornmeal mixture. Add half of the $\frac{1}{4}$ cup of milk. Repeat this once more, finishing with the last of the flour-cornmeal mixture. Stop mixing as soon as everything looks well incorporated, probably less than 10 seconds. With your rubber spatula gently finish mixing with a folding motion any streak of flour visible.

Scrape batter to your prepared pan. Bake 55 to 65 minutes, until a toothpick comes out clean after inserted through the middle of the cake. It should have risen and the top should look deep golden brown. If cake hasn't done yet in 65 to 70 minutes, cover it with aluminum foil to prevent burning the top.

Retire cake from oven and let it cool down a bit before turning it out of the pan. Let it cool down completely before slicing.

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