

Custard-Filled Corn Bread

Ingredients

- 3 tbsp melted butter
- 1 cup unbleached all-purpose flour
- 3/4 cup yellow cornmeal, preferably medium ground
- 1 tsp baking powder
- 1/2 tsp baking soda
- 2 large eggs
- 3 tbsp sugar
- 1/2 tsp salt
- 2 cups whole milk
- 1 1/2 tbsp white vinegar
- 1 cup heavy cream

Preparation

Preheat oven to 350°F. Butter an 8-inch square baking dish or a 9" round pan. Put the dish in the oven to warm while you're preparing the batter. Don't put the dish directly on a pizza stone if you have one in your oven. This applies while baking the cornbread too.

In a large microwaveable bowl, melt the butter in the microwave using medium power so that the butter doesn't splatter everywhere.

In a small bowl whisk together the flour, cornmeal, baking powder and baking soda.

When the butter has cooled a bit, add the eggs and whisk to blend well. Then add the sugar, salt, milk and vinegar and whisk well again. Whisking constantly, add the flour mixture. Mix until the batter is smooth and no lumps are visible.

Remove the heated pan from the oven, and pour in the batter. Carefully pour the cream into the center of the batter. Don't stir! The cream will form a layer just under the surface of the batter. Bake for about an hour or until lightly browned. Cool for 5 minutes or so before slicing. Serve with maple syrup or honey.

Note: Covered with plastic wrap, this bread will stay good at room temperature for 1 day. If you put it into the refrigerator covered - it will last up to 3 days. Leftovers are delicious at room temperature, or warmed in a low oven (or microwave). Remember to serve with syrup or honey.