

FRESH BLUEBERRY FRESH CORN CORNBREAD

INGREDIENTS

1 1/3 cups stone-ground cornmeal
1 cup all-purpose flour
2 tablespoons sugar
1 1/2 teaspoons baking powder
1/4 teaspoon baking soda
1 1/4 teaspoons salt
3 ears corn, kernels cut from cobs (2 1/4 cups)
6 tablespoons unsalted butter, cut into 6 pieces
1 cup buttermilk
2 large eggs plus 1 large yolk
1/2 pint fresh blueberries

DIRECTIONS

Preheat oven to 400F. Whisk cornmeal, flour, sugar, baking powder, baking soda, and salt together in large bowl.

Process corn kernels in blender until very smooth, about 2-3 minutes. Transfer puree to medium saucepan (you should have about 1 1/2 cups). Cook puree over medium heat, stirring constantly, until very thick and deep yellow and it measures 3/4 cup, 5 to 8 minutes.

Remove pan from heat. Add 5 tablespoons butter and whisk until melted and incorporated. Add buttermilk and whisk until incorporated. Add eggs and yolk and whisk until incorporated. Transfer corn mixture to bowl with cornmeal mixture and, using rubber spatula, fold together until just combined.

Place 1 tablespoon of butter to a 9-inch cake pan and place it in the oven until the butter melts, about 3 minutes. Scrape batter into pan and spread into even layer. Scatter blueberries over the top and gently press down (you should still be able to see them). Bake until top is golden brown and toothpick inserted in center comes out clean, 23 to 28 minutes. Let cool on wire rack for 5 minutes. Remove cornbread from pan and let cool for 20 minutes before cutting into squares and serving.