

DOUBLE CORN BREAD

3 cups fresh yellow corn flour or fine cornmeal
3/4 cup high protein bread flour
1 Tbsp. baking powder
1 tsp. baking soda
1 tsp. cumin
1 tsp. sea salt
2 cups fresh or frozen whole kernel corn
1 1/2 cup milk or use water plus 5 Tbsp. powdered milk
1 small red onion (quartered)
3 eggs
1/4 cup melter butter

Preheat oven to 375 degree F. Grease at 9"x13" pan or 1 doz. muffin cups. In the Bosch blender combine milk, or water and powdered milk, and quartered onion. Jog blender several times usin "M" switch. Add eggs and melted butter and blend for 10 seconds. Remove blender from Bosch and replace safety cap. In the Bosch Bowl using the cookie paddles, (do not use the wire whips) combine corn flour or cornmeal, flour, baking powder and baking soda, cumin and salt. Place both splash ring and top cover on the bowl. Jog on "M switch several timesto combine ingredients. Add corn to ingredients in bowl, replace cover and jog on "M again several more times. Pour blender ingredients over dry ingredients and jog again on the "M" switch several times to mix gently but thoroughly. Pour batter into pans. Bake 25 min, then reduce heat to 300 degrees F. and bake for an additional 15 min. Cut into large squares and loosen squares in pan to allow air to circulate. Cool in pan on a wire rack. May be frozen up to 6 months.