

Chili-Corn Bread

Tasty fresh or toasted, this bread has a wonderful crumb and aroma and a bit of a spicy bite. Serve it alone or with soup.

Two Large Loaves	Ingredient	One Large Loaf
1 ¼ cup, 306 g	Milk, 27%	½ cup, 303 g
6 ½ cups, 910 g	All-purpose flour, 81%	3 ¼ cups, 455 g
1 ½ cups, 213 g	Cornmeal, 19%	¾ cup, 107 g
1 ½ Tbsp, 14 g	Yeast, 1.2%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Salt, 2%	¾ Tbsp, 11 g
1 Tbsp	Chili powder	½ Tbsp
¼ cup, 50 g	Sugar, 4%	2 Tbsp, 25 g
¼ cup, 55 g	Oil, 5%	2 Tbsp, 28 g
14 ¾ oz. (1 can), 413 g	Creamed corn, 37%	7 ¾ oz (1/2 can), 202 g
7 oz (1 can), 196 g	Canned chilies, drained, 17%	3 ½ oz (1/2 can), 98 g

Mix the milk and water together and heat to 105-115 degrees.

In a large bowl, mix together the flour, cornmeal, yeast, salt, and chili powder. Stir in the oil, creamed corn and canned chilis until well mixed. Stir vigorously another 15-30 seconds then cover and allow to rise at room temperature for two hours then refrigerate, OR refrigerate immediately and wait at least 12 hours to use the dough.

Remove dough from refrigerator and divide in half (if making two loaves). Form each half into a batard and place on a parchment covered peel or baking sheet. Sprinkle the loaves with cornmeal and chili powder, then cover loosely with plastic wrap and allow to rise at room temperature for about an hour.

Preheat the oven, baking stone and steam pan to 450 degrees. Score the loaves then slide onto the baking stone. Turn the oven down to 400 degrees and pour 1 cup of hot water into the steam bath. Bake for about 45 minutes then remove to a wire rack to cool.