

Redstone Style Cornbread

I believe the original Redstone recipe uses baking powder as a leavening agent, but yeast works even better! This is a very moist, soft cornbread which is baked in a cake pan and served as pie slice shaped slices. At Redstone the slices are served with maple butter, which contrasts nicely with the peppers. With most doughs, this much sugar would starve the yeast of moisture and the bread would bake up as a hard lump. This dough is overhydrated to compensate for this and it tastes great!

Two Pans	Ingredient	One Pan
1 ½ cups, 213 g	Cornmeal, 50%	¾ cup, 107 g
1 ½ cups, 210 g	All-purpose flour, 50%	¾ cup, 105 g
2 tsp, 6 g	Yeast, 1.5%	1 tsp, 3 g
2 tsp, 9 g	Salt, 2%	1 tsp, 5 g
1 ½ cups, 300 g	Sugar, 73%	¾ cup, 150 g
8, 384 g	Eggs, slightly beaten, 91%	4, 192 g
1 cup, 225 g	Butter, softened, 53%	½ cup, 113 g
14 ¾ oz. (one can), 413 g	Creamed corn, 98%	7 3/8 oz (one half can), 207 g
4 oz (one can), 112 g	Diced green chilies, 26%	2 oz (one half can), 106 g
1 cup, 110 g	Shredded cheese, Monterey Jack and Cheddar Cheese blend, 26%	½ cup, 55 g

In a large bowl, stir the cornmeal, flour, yeast, sugar and salt together. Stir in the eggs, butter, creamed corn and chilies until smooth then stir in the cheese. Pour the batter into a well greased 8 or 9 inch skillet(s), cover and allow to stand at room temperature for about 2 hours. Refrigerate until ready to bake or proceed to baking.

Remove the batter from the refrigerator and preheat the oven to 400 degrees. Bake for 35-40 minutes then remove and cool on a wire rack. Serve slightly warm.