

SOURDOUGH CORNBREAD

YIELD: Approximately 16 slices | TIME: 25 minute prep + 20 minute bake



WHAT YOU NEED:

INGREDIENTS

200g all-purpose flour
132g cornmeal
4g salt
12g baking soda
6g baking powder
113g unsalted butter, softened
140g granulated sugar
2 large eggs
120g grapeseed oil + oil for brushing
80g sourdough discard
250g milk

TOOLS

[Ankarsrum Stand Mixer](#)
[Baker's Scale](#)
[Challenger Bread Pan](#)
[Cloth towels](#)
[Mixing Bowls](#)
[Offset Spatula](#)
[Pastry Brush](#)
[Pre-cut Parchment Paper](#)
[Spatula](#)
[Wire Rack](#)

MIXER SPEEDS

Ankarsrum - Low: 2pm; High: 4pm
KitchenAid - Low: 1; High: 7

PREPARATION:

STEP 1: PRE-HEAT OVEN AND PAN, AND COMBINE DRY INGREDIENTS

Preheat both your Challenger Bread Pan and your oven to 400°F/204°C. Whisk together 200g all-purpose flour, 132g cornmeal, 4g salt, 12g baking soda, and 6g baking powder, set aside until ready to use.

STEP 2: CREAM BUTTER AND SUGAR

Using a stand mixer, or a hand mixer, cream 113g butter and 140g sugar until light and fluffy. Add 2 eggs in one at a time, waiting until each one is fully incorporated before the next addition. Slowly stream in 120g oil until fully emulsified, avoid dumping in the oil all at once. Add 80g sourdough starter and mix until fully incorporated.

STEP 3: MAKE THE BATTER

Fold a third of the dry ingredients into the butter mixture. Once no traces of flour remain add in half of the milk (125g). Continue to add in remaining flour mixture and milk (125g), alternating between additions just until all of the flour is hydrated. Be careful not to overmix the batter or your cornbread may turn out rubbery.

STEP 4: PREPARE YOUR PAN

Brush the base of your Challenger Bread Pan with the extra oil set aside for brushing, and line the bottom of your pan with parchment paper.

STEP 5: BAKE

Pour your batter into the Challenger Bread Pan. Even out the top of your batter using the offset spatula. Bake cornbread for 15 to 20 minutes or until a toothpick inserted in the middle comes out clean.

Place your Bread Pan on a wire rack and allow your cake to cool for 15 minutes. Using your offset spatula loosen the edges of your cake from your pan. Place the wire rack on top of your cornbread and using oven mitts flip the rack and pan simultaneously to release the cornbread.

Enjoy warm with butter and honey. Store leftovers in an airtight container.