

Grow It, Grind It, Bake it, Corn Bread

By Chef Martin de Jesus of Epiphany Farms Restaurant



Ingredients

Epiphany Farms measures ingredients in grams for consistency. You can follow their lead and use a food scale, but if you don't have one handy, we've done the conversions for you.

- 420 g (3 cups + 6 Tbsp) All Purpose Flour
- 313 g. (1 3/4 cup + 1Tbsp) Epiphany Farms fresh ground cornmeal
- 216 g (4 large to extra large eggs) Epiphany Farms eggs
- 320 g (1 1/2 cups + 1 Tbsp) Sugar
- 24.6 g (5 1/4 tsp) Baking Powder
- 8 g (1 3/4 tsp) Baking Soda
- 15 g (2 1/2 tsp) Salt
- 633.3 g (2 2/3 cups) Kilgus Farms Milk
- 220 g (1 8oz package) Cream Cheese
- 301.3 g (1 1/3 cups) Butter
- 45 g (3 1/4 Tbsp) Extra virgin olive oil

Instructions

1. Warm butter and cream cheese to room temp
2. Add eggs, milk, and olive oil to a mixing bowl
3. Add all dry ingredients on top and begin to paddle on low speed
4. When mixture begins to form, add butter and cheese mixture
5. Grease 9" x 13" pyrex pan and line with parchment
6. Add batter to 9" x 13" pyrex pan and bake at 350 for 7 min, rotate and finish for 10 minutes more.
7. Allow to cool to room temp and refrigerate before portioning - re-heat before serving

Optional Garnishes: Fresh Epiphany Farms micro greens, shaved radish & crumbled Epiphany Farms pastured pork bacon

Serve with your favorite protein and a fresh salad for a perfect meal. Corn bread also pairs beautifully with goat cheese!

Chef's Tip

"Letting the cornbread cool down to room temp, then refrigerating before cutting makes it much easier to cut cleanly!" - Chef Martin de Jesus

