

# Maple Corn Bread

## Ingredients

- $\frac{3}{4}$  cup unsalted butter, melted and cooled, plus more for the pan
- 2 cups all-purpose flour, spooned and levelled
- 2 cups cornmeal
- 2 tablespoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- 2 cups whole milk
- 4 large eggs
- 1 cup pure maple syrup

## Instructions

- Preheat oven to 425°F
- Butter a 9-by-13-inch baking pan

In a medium bowl, whisk together the flour, cornmeal, baking powder, baking soda, and salt. Make a well in the centre of the flour mixture and add the milk, eggs,  $\frac{1}{2}$  cup of the maple syrup, and  $\frac{1}{2}$  cup of the butter; whisk together the wet ingredients, then incorporate the dry ingredients until just combined (do not over mix).

Transfer the batter to the prepared pan and bake until a toothpick inserted in the centre comes out clean, 20 to 25 minutes. Meanwhile, in a small bowl, combine the remaining  $\frac{1}{4}$  cup of butter and  $\frac{1}{2}$  cup of maple syrup. After removing the corn bread from oven, brush with the butter mixture. Cool completely in the pan, then cut into pieces.

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