

Basic Vegan Skillet Corn Bread

This is everything a corn bread should be—light, corny-tasting, and golden yellow, all without the usual eggs, milk, and sugar. The use of masa harina in this recipe really lightens and refines the texture and flavor of this bread. If you can't find masa harina (available in most large supermarkets), you can substitute fine yellow or white corn grits.

1 cup unbleached white bread flour

1/2 cup yellow cornmeal

1/2 cup masa harina

2 teaspoons baking powder

1 cup plus 1 tablespoon water

1/4 cup unrefined corn oil

3 tablespoons pure maple syrup

2 tablespoons finely chopped scallion, white and green parts

1 jalapeño pepper, seeded and minced (optional)

3/4 teaspoon fine sea salt

1. Preheat the oven to 350°F. Grease a 9-inch cast-iron skillet, 8-inch-square baking dish or 9-inch pie pan.
2. In a bowl, whisk together the flour, cornmeal, masa harina, and baking powder.
3. In a separate bowl, whisk together the water, corn oil, maple syrup, scallion, jalapeño pepper, and salt.
4. Using a rubber spatula, fold the wet mixture into the dry mixture. Do not overmix—a few lumps won't matter, and you will wind up with a lighter, fluffier bread.
5. Pour the batter into the prepared pan and bake for 25 to 30 minutes, until a toothpick inserted into the middle of the corn bread comes out clean.
6. Cool in the pan for 15 minutes before serving.

YIELD: 4 TO 6 SERVINGS