

Masa Cornbread

Serving: 6 | Difficulty: Easy | Prep time: 1 hour

By [Mercedes Golip](#)

This recipe is an adaptation of a traditional Native American cornbread recreated with masarepa. The perfect addition to any brunch menu... make it a savory dish by skipping the blueberries and topping with your favorite ingredients, from chopped vegetables to fruit and cheeses.



Ingredients:

- 1 cup Iroquois white cornmeal
- 3 tablespoons sugar
- 1/2 teaspoon salt
- 2 cups hot water, divided
- 2 cups corn kernels, optional (about 4 medium ears of corn)
- 2 tablespoons neutral vegetable oil
- 1/2 cup blueberries, optional (can be other fruits or vegetables)

Directions:

- Preheat the oven to 325F.
- Place all the dry ingredients in a bowl and mix to combine thoroughly.
- Pulse 1 cup of hot water with 1 cup of corn kernels in a blender or food processor to form a cream. Combine with the remaining water and vegetable oil.
- Add this mix to the dry ingredients, stirring with a wooden spoon until the flour is fully combined. Let it rest during 5-10 minutes.
- Incorporate the rest of the corn and stir again.
- Pour batter into an oiled baking dish, smooth out the surface and sprinkle with blueberries.
- Cover the baking dish with foil and bake for 50 minutes. Past that time, remove the cover and broil for a few minutes until top is golden.
- Remove from the oven and let it cool in the pan. Once cold you can unmold into a dish, it will be set and at no risk of breaking in the process. Enjoy cold from the refrigerator or at room temperature.