

## Salt and Serenity

### "Canned" Cornbread with Whipped Browned Butter

You will need 12 (5.5 ounce size) cans for this recipe. Tomato paste cans are perfect. They are inexpensive and easily available. Open top of cans, remove tomato paste (can be frozen for later use) and wash and dry cans.

This cornbread can also be baked in a 9-inch cast iron skillet or cake pan. Link to those instructions can be found [here](#).

½ cup room temperature butter, for greasing tins

½ cup all purpose flour, for greasing tins

1 1/3 cups all-purpose flour

2/3 cup cornmeal

½ cup corn flour

2/3 cup sugar

5 teaspoons baking powder

½ teaspoon salt

1 1/3 cups homogenized milk

2 ½ ounces melted butter

1 large egg, beaten

1 can corn, drained

1 jalapeno pepper, seeded and finely diced

1. Preheat oven to 350°F. Using a pastry brush, grease 12 tomato paste cans with the room temperature butter. Spoon two teaspoons of all purpose flour into each can and twirl it to coat bottom and sides of can. Shake out excess flour. Place all cans on a rimmed baking sheet.
2. In a large bowl, combine the flour, cornmeal, corn flour, baking powder and salt. In a separate bowl, combine milk, egg and melted butter, add to dry ingredients and mix until just combined. Gently mix in drained corn and diced jalapeno.
3. Fill each can halfway. An ice cream scoop is ideal for this job. Bake on middle rack of oven for about 30 minutes.

4. Let cornbread cool in the pan, on a rack for about 45 minutes. Use a small sharp paring knife to run around the inside of the can to loosen cornbread. Turn upside down to remove cornbread. You may need to give the can a sharp rap with your palm.

Serve with whipped brown butter and a small bowl of coarse sea salt (ie: Maldon)

## Whipped Browned Butter

2 sticks unsalted butter, room temperature

1. Cut both sticks of butter into 1-inch cubes. Place one stick into a heatproof bowl and set aside. Melt the other stick in a heavy-bottomed and preferably light-colored saucepan over low heat, stirring occasionally, until melted. Continue cooking, stirring with a rubber spatula frequently, until foaming subsides and butter starts to smell nutty and milk solids are a deep golden brown, about 5 minutes. Let cool for a few minutes.
2. Pour melted browned butter over the other stick of butter you set aside. Refrigerate for about 30-45 minutes, until it cools and firms up.
3. Using a stand mixer or hand mixer, beat butter until creamy and smooth.

Any left over butter will keep in the freezer for a month.