

LUKAS VOLGER

Polenta Skillet Bread

Serves 12

¼ cup (4 tablespoons) butter
2 ½ cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
½ teaspoon salt
1 cup yogurt or sour cream thinned with ⅓ cup milk or water, or 1 ⅓ cups buttermilk
1 cup leftover, cooked polenta
2 eggs
3 tablespoons brown sugar

Preheat the oven to 375 F. In a 10-inch cast-iron skillet, melt the butter. Remove from the heat and allow to cool slightly as you prepare the rest of the batter.

In one bowl, whisk together the flour, baking powder, baking soda, and salt. In another, whisk the thinned yogurt (or sour cream or buttermilk), cooked polenta, eggs, brown sugar, and melted butter, whisking vigorously to break up the polenta (though it's fine if there are a few chunks). Fold the wet into the dry, being careful not to over mix.

Brush a bit more butter into the skillet, then scrape the batter into it and smooth it into an even layer. Bake for 35 to 45 minutes, until browned on top and a tester inserted in the center comes out clean. Cool for at least 20 minutes before serving. Day-old wedges are delicious griddled in butter! And wrapped tightly, they also freeze well.

To make muffins: Divide the batter among 12 greased or lined muffin tins, and bake for 20-25 minutes.

To make a loaf: Spread the batter into a parchment-lined loaf pan, and bake for 45-55 minutes.