Pumpkin Cornbread Wedges

One 9-inch/23 cm round cornbread, eight side or snack wedges · Active 20 min · Total 1 hr 10 min

Skills: Folding a moist pumpkin quick bread and checking its center before slicing

Ingredients

- 3/4 cup plus 2 teaspoons yellow cornmeal (120 g; weight controls)
- 1 cup all-purpose flour (120 g)
- 2 teaspoons baking powder (8 g)
- 1 tablespoon sugar (12 g)
- 1/2 teaspoon fine salt (3 g)
- 3/4 cup plain unsweetened pumpkin purée (200 g)
- 1 large egg
- 3/4 cup milk (180 ml)
- 3 tablespoons neutral oil (45 ml), plus 1 teaspoon/5 ml for pan

Set out

9-inch/23 cm round baking pan, at least 2 inches/5 cm deep, Two mixing bowls, Whisk and broad spoon, Toothpick and cooling rack, Foil, if the top browns before the center sets

Allergens

wheat, egg, milk. Check labels and substitutions.

Make it

1. Heat oven to 400°F/200°C. Grease the round pan with its 1 teaspoon/5 ml oil. Whisk cornmeal, flour, baking powder, sugar and salt in one bowl.

2. In the other bowl whisk pumpkin, egg, milk and the separate 3 tablespoons/45 ml oil until combined. Fold into the dry ingredients only until no dry flour remains.

3. Spread batter evenly in the pan. Bake for 25–35 minutes until the center springs back and a toothpick inserted there has no wet batter. If the top colors early, cover loosely with foil and continue until the center is cooked.

4. Cool in the pan on the rack for 15 minutes, then cut into eight wedges. Refrigerate saved wedges after this short cooling period.

Plan the rest of the can

This batch uses 200 g pumpkin, not a whole 425 g can. Refrigerate the remainder promptly and use according to its label, or freeze it promptly for later cooking.

Ingredient labels

Flour supplies wheat, egg supplies egg and milk supplies milk. Check cornmeal and baking-powder labels for added ingredients or cross-contact statements.

A useful detail

The 70-minute total includes mixing, up to 35 minutes baking and a 15-minute cutting rest. This is ordinary quick cornbread, not a steamed pudding.

Keep it well

Refrigerate cooled wedges within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below and use within 3 days. Freeze wrapped promptly cooled wedges for up to 2 months and thaw in the refrigerator. Warm a portion gently to serve; discard bread with mold rather than trimming only the visible spot.