

Johnnycake Bread

Ingredients

- ¼ cup vegetable oil, plus more for pans
- 1¼ cups all-purpose flour
- ¾ cup cornmeal
- ¼ cup granulated sugar
- 1½ teaspoons baking powder
- ¾ teaspoon kosher salt
- 2 large eggs
- 1 cup whole milk
- ¼ cup mild-flavored (light) molasses
- 1 tablespoon maple sugar or raw sugar

Preparation

Heat oven to 325°. Lightly oil two 5x2½” loaf pans (or one 8½x4½” loaf pan). Whisk flour, cornmeal, granulated sugar, baking powder, and salt in a large bowl. Make a well in the center, add eggs, milk, molasses, and ¼ cup oil, and whisk in dry ingredients. Divide between pans. Sprinkle with maple sugar.

Bake breads until golden and a tester inserted in the center comes out clean, 40–45 minutes for small loaves (50–55 minutes for large loaf). Transfer pans to a wire rack and let cool 10 minutes before turning out.

Do Ahead: Breads can be made 1 day ahead. Store wrapped tightly at room temperature.