

M?s?r Ekme?i

Learn to make Turkish corn bread (m?s?r ekme?i) with cornmeal and flour. Perfect for breakfast or as a side dish with soups and stews.

10	40	50	4	Medium
HAZIRLIK DK	PI?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

M?s?r Ekme?i

Malzemeler

- 2 cup corn flour
- 1 cup flour
- 1 tsp salt
- 1 tbsp yeast
- 1 cup unsalted butter
- 1 cup olive oil

Yap?l???

- Prepare for baking**

Preheat oven to 200°C (400°F). Grease a 23cm (9-inch) cast iron skillet or loaf pan with butter, coating all surfaces evenly.
- Mix dry ingredients**

Whisk together 2 cups cornmeal, 1 cup all-purpose flour, 1 tablespoon baking powder, and 1 teaspoon salt in a large bowl until evenly combined.
- Prepare wet ingredients**

Melt 6 tablespoons butter in a small saucepan or microwave until completely liquid. In a separate bowl, whisk together the melted butter, 1 cup warm milk, and 2 tablespoons vegetable oil until smooth.
- Make the batter**

Pour the wet ingredients into the dry ingredients. Stir gently with a wooden spoon just until the mixture comes together and no dry flour streaks remain, about 15-20 strokes - do not overmix.
- Bake the cornbread**

Pour batter into the prepared pan and spread evenly with a spatula. Bake for 35-40 minutes until the top is golden brown and springs back lightly when touched, and a toothpick inserted in the center comes out clean or with just a few moist crumbs.
- Cool**

Cool in the pan for 10 minutes, then turn out onto a wire rack. Serve warm or at room temperature, cut into wedges or squares.

?puçlar?

Use yellow cornmeal for the most authentic flavor and beautiful golden color. White cornmeal will work but produces a milder taste and paler appearance.

Don't overmix the batter once you combine wet and dry ingredients. Stir just until the flour disappears to prevent tough, dense bread.

Preheat your cast iron skillet or baking pan in the oven for 5-10 minutes before adding the batter. This creates a crispy crust and prevents sticking.

Test cornmeal freshness by tasting a small amount – it should be sweet and nutty, not bitter or rancid. Store cornmeal in the refrigerator or freezer to maintain freshness.

Add a tablespoon of honey or sugar if you prefer slightly sweeter bread, but traditional Turkish corn bread is typically less sweet than American versions.

Let the bread rest for 10 minutes after baking before slicing. This allows the crumb to set properly and prevents crumbling.

For extra richness, brush the top with melted butter immediately after removing from the oven while the bread is still hot.

Leftover bread makes excellent breadcrumbs or croutons when cubed and toasted with olive oil and herbs.