# polka dot loaf

## Family Chef: Maggie McMahon

### It’s an Original!

#### Ingredients:

* ¼ c melted butter
* ¼ c pure cane sugar
* 1 egg
* ½ c buttermilk\*
* ½ c flour\*\*
* ½ c cornmeal
* ¼ tsp baking soda
* pinch of salt
* 2-3 hot dogs

#### Instructions:

1. Preheat the oven to 375°. Prepare a loaf pan\* with either parchment or greased heavily.
2. If making your own buttermilk, do that step now. (See notes below.)
3. In a large bowl, whisk butter and sugar together.
4. Add egg and whisk well. Be sure the butter is not too hot, we don't want to scramble the egg!
5. Add buttermilk and whisk to combine.
6. Then add, in this order, the flour, cornmeal, baking soda, and salt. Whisk to combine. Doing it in this order prevents the baking soda from instantly reacting with the buttermilk. We want the reaction to happen mostly in the oven.
7. Quickly but steadily add ¼ cup or so to the bottom of the loaf pan, spreading it out relatively even. Place one hot dog on the right side of the loaf, long ways. Place another hot dog on the left side, longways.
8. Add another ¼ – ½ cup mix, spread evenly.
9. Place the final hot dog in the middle.
10. Cover with rest of mix.
11. Place into the center of your hot oven and bake for 35-60 minutes. Start checking at 35 minutes. It can get quite dense if it is over-baked. A toothpick inserted into the center, just like a cake, will tell you if it is done. It should come out clean and dry. There may be some crumbs that come with it but they should feel dry and cooked. Use your judgment and try to avoid hitting the hot dogs. This will give you an inaccurate reading.
12. Once done, let it set for at least ten minutes. After the ten minutes, pull it out of the loaf pan and leave it to cool for at least another ten. Don't worry, the inside is still very hot!
13. After it has cooled for a bit, use a sharp knife to cut through, being mindful of the hot dogs. They will be much more dense and tough than the delicate cornbread and being rough will cause the cornbread to separate from the hot dogs.
14. Check out your polka dots! How fun! Serve and enjoy!

#### Notes

1. \*Buttermilk – buttermilk can be made at home! This is how I usually make the recipe. I combine ½ cup plant milk with 1tbsp vinegar or lemon juice. I've tried oat milk and almond milk with success. Do this step before starting the recipe to give it enough time to curdle. Yes, it will look disgusting and you might even think there is something wrong! But don't worry, it only looks gross but it works!
2. \*\* Flour – I've made this both with organic whole wheat flour and organic white flour. The white flour was closer to a traditional corn dog. The whole wheat flour was definitely more dense and heavy. Both were good so it will go solely on preference. I have also tried it with a 1:1 GF flour. I think I liked that one the best, to be honest. It felt the lightest of them all, in a good way. But experiment and see what works best with your taste and family preference!
3. The polka dots are so fun to see when slicing the loaf! However, **the round hot dogs can be a choking hazard. If feeding to little children, please be sure to half or quarter the hot dogs first!** They will not be complete polka dots but maybe you could call it “Confetti Loaf” or something similar. Still fun and really exciting for children to see when you first cut it.
4. Speaking of children, this is a great recipe for them to help out with! They can help place the hot dogs in the pan, whisk ingredients, measure them out, etc. Get them involved and they will be more likely to want to eat the end result!
5. Variations – There are very many variations to this recipe.
* You could do mini corn dog muffins with a 1” piece of hot dog in the center (cook for 18-20m).
* You could do regular sized muffins with the hot dog chopped longways into strips, in 2” sections.
* If making for a large family, this recipe is very easy to multiply. It can very easily be used in a large casserole dish:
	+ some mix to coat the bottom
	+ hot dogs laid short ways to cover the length of the pan
	+ remaining mix on top
* Baking times will all vary based on how much you're actually making. Just keep an eye on it, you don't want it to brown too much or over bake.
1. To make it vegan, use vegan hot dogs (we like Upton's for this), vegan butter or oil, non bleached sugar, plant milk, and a non-sweet, neutral flavor egg replacement.
2. To make it halal, use halal beef hot dogs or vegan hot dogs (make sure to check there is no alcohol ingredients)