

AUGUST
2025

Book COOK

FEATURED BOOK



Amazing Maize - pg 16 & 17

Welcome to our Table: A Celebration of What Children Eat Everywhere

Laura Mucha and Ed
Smith; illustrated by
Harriet Lynas



ELOTE-STYLE CORNBREAD

TOOLS

- Glass Baking Dish
- Paring Knife
- Spatula
- Spoons
- Small and Large Mixing Bowls
- Small Bowl
- Measuring Cups
- Measuring Spoons
- Oven Mitt
- Whisk

INGREDIENTS

Batter

- 4 tablespoons unsalted butter
- 1/2 cup plus 2 tablespoons All-Purpose Flour
- 1/2 cup yellow cornmeal
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 3/4 cup mayonnaise
- 1/4 cup granulated sugar
- 1 large egg
- 1/2 cup Cotija cheese
- 1/3 cup fresh corn
- 2 tablespoons cilantro

Crema

- 3 tablespoons mayonnaise
- 2 tablespoons sour cream
- zest of 1/2 lime
- 2 teaspoons lime juice
- 1/4 teaspoon Tajin or smoked paprika

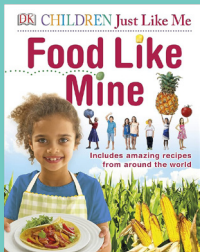
PREPARATION

1. Preheat the oven to 350°F with a rack in the center. Place the butter in your glass baking dish. Transfer the dish to the oven to melt the butter while it's preheating, about 5 minutes.
2. Meanwhile, in a medium bowl, whisk together the flour, cornmeal, baking powder, and baking soda.

FEATURED FARMS AND MARKETS

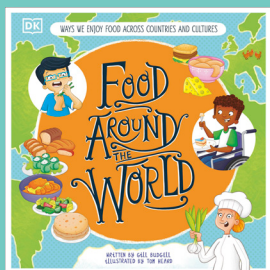
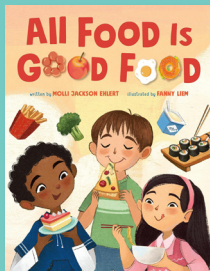
Mayse Farm Market
Evansville, IN

CHECK OUT THESE OTHER BOOKS



Food Like Mine
DK Children

*All Food is
Good Food*
Molli Jackson
Ehlert



*Food Around
the World*
Gill Budgell

*Our Big Table:
What We Eat
and Where it
Comes From*
Lisa Voisard



Make sure to share a picture of the completed recipe with us by tagging @EVPLibrary on social media or sending an email to programming@evpl.org.

PREPARATION CONTINUED

3. In a large bowl, whisk together the mayonnaise, sugar, and egg to form a smooth, thick mixture. Add the dry ingredients to the wet ingredients and whisk until fully combined.
4. Take your sweet corn off the cob and mince your cilantro. Reserve 2 tablespoons of the Cotija, 2 tablespoons of the corn, and 1 tablespoon of the cilantro for the topping. Set aside. Add the remaining Cotija, corn, and cilantro to the batter, and stir with a flexible spatula to distribute evenly.
5. Carefully remove the pan containing the butter from the oven. Dollop the batter into the pan and spread it into an even layer (a small offset spatula is the best tool here). Some of the butter will pool on top of the batter.
6. Return the pan to the oven and bake for 20 to 25 minutes, until the top is evenly golden brown.
7. To make the crema: In a small bowl, whisk the mayonnaise, sour cream, lime zest, lime juice, and paprika to combine.
8. While the cornbread is still slightly warm, spread about 3 tablespoons of the crema in a thin layer across the surface. Sprinkle with the reserved Cotija, corn, and cilantro from step 4. Drizzle the remaining crema over the toppings and sprinkle with Tajin or smoked paprika to taste.

Notes: Cornbread is best enjoyed the day it's baked, ideally while still slightly warm. For longer storage, refrigerate, covered, for up to a day; allow it to come to room temperature before serving.

EXTEND THE FUN!

Discussion Questions

- This book shows how other kids around the world eat. What are some other interesting ways that kids in other cultures eat?
- What are some recipes or foods that you learned about in the book that you would like to try?
- What do you like to pack for your lunch? Would you like to try a lunch from another culture?
- What is your favorite fruit? What is your favorite vegetable?
- Have you ever gone fishing? Did you catch something? If you haven't gone fishing, would you like to go?

