

Cornbread Recipe

Preparation Time: 10 min.

Cooking Time: ~20 min.

Servings: 9

Ingredients

Amount	Ingredient	Cost – date:
1 cup	fine cornmeal	
1 cup	all-purpose flour (spoon & leveled)	
1 tsp	baking powder	
½ tsp	baking soda	
1/8 tsp	salt	
1/2 cup	unsalted butter, melted & slightly cooled	
1/3 cup	brown sugar, light or dark, packed	
2 Tbsp (30 ml)	Honey	
1	egg, large, at room temperature	
1 cup	buttermilk, at room temperate	
OPTIONAL Add-ins	jalapeno peppers, blueberries, dried cranberries, walnuts, shredded cheddar cheese or bacon crumbles	

Preparation:

1. Preheat oven to 400 degrees. Grease & lightly flour a 9" square baking pan. Set aside.
2. Whisk the cornmeal, flour, baking powder, baking soda & salt together in a large bowl. Set aside. In a medium bowl, whisk the melted butter, brown sugar & honey together until completely smooth & thick. Then, whisk in the egg until combined. Finally, whisk in the buttermilk. Pour the wet ingredients in to the dry ingredients and whisk until combined. Avoid over mixing.
3. Pour batter into prepared baking pan. Bake for 20 minutes or until golden brown on top & the center is cooked through. Use a toothpick to test. Edges should be crispy at this point. Avoid over baking. Allow to slightly cool before slicing and serving.
4. Serve cornbread with butter, honey, jam or whatever you like.
5. Wrap leftovers up tightly & store for up to a week.

NOTES:

Freezing instructions: For longer storage, freeze baked cornbread for up to 3 months. Allow to thaw overnight in the refrigerator & heat up in the microwave or bake in a 300 degree oven for 10 minutes

Buttermilk: Buttermilk is required for this recipe. If you don't have any, you can make a DIY sour milk by adding 2 tsp of fresh lemon juice or white vinegar to a liquid measuring cup. Then add enough whole milk to make 1 cup total. Stopr & let sit for 5 minutes before using. Whole milk is strongly recommended for moistest, richest, texture, but you can use lower fat or nondairy milk in a pinch.

Use the same recipe for cornbread **muffins**

Recipe source: www.sallysbakingaddiction.com/my-favorite-cornbread/

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