



THE BEST CORNBREAD

Moist, fluffy cornbread- perfect with soup or covered in honey butter!

INGREDIENTS

- 2 Tbsp Butter (28g)
- 1 cup Flour (128g)
- 1 cup Cornmeal (120g)
- 2/3 cup Vegetable Oil (158ml)
- 1 Tbsp Sugar
- 1 Tbsp Baking Powder
- 1/2 tsp salt
- 1 cup buttermilk [can substitute with milk if needed]
- 2 eggs

PREP

- Preheat oven to 425°F (220°C)
- Put the two Tbsp of butter in pie pan in oven during preheating, until melted
- Remove pan until batter is ready

PROCEDURE

01

In first bowl mix: Flour, cornmeal, sugar, baking powder and salt.

02

In second bowl mix eggs, buttermilk and oil.

03

Add Dry ingredients to wet ingredients, Mix just until blended. Pour batter into 9 inch pie pan [I use a 9 inch pyrex glass pie pan to make this recipe]

04

Cover with foil to form a dome over the pie pan. Bake approximately 20 minutes. Remove foil for the last 5-10 minutes. Toothpick should come out with crumbs on it when it is ready, and no wet batter. It will be slightly golden in color with some browning from the last 10 minutes without foil. Allow to cool.