

# Cornbread

## INGREDIENTS

- |                           |  |
|---------------------------|--|
| 1 cup all-purpose flour   | 1 cup buttermilk*  |
| 3/4 cup yellow cornmeal   | 1/4 cup melted butter, cooled until tepid<br>plus 1/2 tablespoon to grease pan |
| 2 teaspoons baking powder | 1 large egg  |
| 1/2 teaspoon baking soda  | 2 tablespoons honey  |
| 3/4 teaspoon salt         |  |

## DIRECTIONS

1. Preheat oven to 400°F.
2. In a cast iron skillet, melt all the butter over medium heat on the stove. Once melted, remove from heat and allow to cool.
3. In a medium bowl, mix together the flour, cornmeal, baking powder, baking soda, and salt, until there are no lumps.
4. In a separate bowl, mix together the buttermilk, melted butter, egg and honey.
5. Make a well in the center of the dry ingredients, then mix in the wet ingredients. Stir just until dry ingredients are moistened - don't overmix.
6. Spread remaining melted butter around the skillet and pour in batter.
7. Bake the cornbread until the center feels just about set; 10-12 minutes in a cast iron skillet, 15-18 in a baking pan.

\* If you don't have buttermilk, you can make your own by mixing together 1 cup of milk and 1 tablespoon of lemon juice or vinegar. Allow mixture to sit 10 minutes, then use.