

CORNBREAD

Yield: ~8 servings

4 oz	butter, melted and cooled	2 tsp	baking powder
¼ cup	vegetable oil, plus more for pan	½ tsp	baking soda
1 cup	all-purpose flour	2 large	eggs
½ cup	cornmeal	1 cup	milk
½ cup	sugar		

- Place a 12" cast iron skillet on the middle rack of the oven. Preheat the oven and the skillet to 425F.
- In a large bowl, whisk together the flour, cornmeal, salt, baking powder, and baking soda.
- In a separate bowl, whisk together the sugar, eggs, and milk. Add the melted and cooled butter and mix.
- Add the wet ingredients to the dry ingredients and mix to combine.
- Remove the hot cast iron skillet from the oven and coat it with some vegetable oil. Carefully, add the batter to the hot skillet and smooth out on top.
- Bake for about 20 minutes or until golden and delicious.

