**CORNBREAD**

*Yield: ~8 servings*

- 4 oz butter, melted and cooled
- ¼ cup vegetable oil, plus more for pan
- 1 cup all-purpose flour
- ½ cup cornmeal
- ½ cup sugar

- 2 tsp baking powder
- ½ tsp baking soda
- 2 large eggs
- 1 cup milk

- 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.