

Cheddar & Scallion Cornbread

Serves 8

This is best served warm with a little soft butter, and goes well with any of today's chili recipes.

1½ cups cornmeal

1½ cups all-purpose flour

¼ cup + 2 tablespoons sugar

1 tablespoon baking powder
1 teaspoon kosher salt

½ teaspoon baking soda
1½ cups buttermilk

3 eggs, lightly beaten

½ cup butter, melted

1 cup grated cheddar cheese

½ cup chopped scallions

baking dish, and set aside.

Place the dry ingredients in a large bowl, and whisk to combine. Stir in the buttermilk and eggs until moistened, then add the melted butter, stirring just until combined. Fold in the cheddar cheese and scallions, and pour into baking dish, smoothing top.

Bake for about 35 minutes or until lightly golden and the top springs back when pressed.

Per serving: 412 calories, 12 g