



# Savory Cornbread

- 1 cup Cornmeal
- 1/2 cup all-purpose or Whl. Wheat Flour
- 3/4 tsp Salt
- 1 tbs Baking Powder
- 1/2 tsp Baking Soda
- 2 Eggs
- 1 cup plain Yogurt or Buttermilk
- 1/2 cup Milk
- 1 tbs Honey
- 3 tbs Unsalted Butter

1. Preheat the oven to 400 degrees. Place a 9" cast iron skillet, a heavy 2-quart baking dish, or a heavy 9" square baking pan in the oven while you prepare the batter.

2. Place the cornmeal in a bowl, sift in the flour, salt, baking powder and baking soda. Stir the mixture with a spoon or whisk to amalgamate. In separate bowl, beat together eggs, yogurt (or buttermilk), milk and honey. Whisk the cornmeal mixture into the liquid mixture. Do not overwork the batter.

3. Remove pan from the oven, add butter to the pan. Swirl the pan so that the butter melts quickly before it gets too brown, then quickly whisk the butter into the batter. Brush sides of the pan with any butter remaining in the pan

4. Quickly scrape all of the batter into the hot pan, and place in the oven. Bake 35-40 min., until golden brown and a toothpick inserted in the center comes out clean. It will be quite brown on the edges.

Yield: 8-10 servings