

CORNBREAD

Serving Size: 6

INGREDIENTS:

- butter	1/2 cup
- milk	1 1/2 cups
- coarse cornmeal	1 1/2 cups
- brown sugar	1/2 cup
- eggs	3
- baking powder	1 tsp.
- salt	1/4 tsp

EQUIPMENT:

- measuring cups
- cast iron skillet
- bowl
- whisk



METHOD:

1. Preheat oven to 425 F and place a cast iron skillet inside the oven to warm up with it.
2. Combine the butter, cornmeal, milk and brown sugar in a small saucepan. Bring to a slow steady simmer and whisk for a few minutes until thickened.
3. Add eggs, baking powder and salt to a medium bowl and whisk lightly. Add cornmeal mixture and stir until combined,
4. Oil cast iron skillet and pour in batter. Bake at 20-25 minutes until cornbread is golden around edges and cooked through.

ENJOY ☺