



Cornbread



Cornbread

INGREDIENTS

- 1 cup Doudlah Farms Organics Cornmeal
- 1 cup Doudlah Farms Organics Flynn Creek Whole Wheat Flour
- ¼ cup sugar
(you can use less to taste)
- 1 tsp salt
- 2 tsp baking powder
- ½ tsp of baking soda
- ½ cup melted butter
- 2 large eggs
- 1-1 ½ cup milk (or buttermilk)

INSTRUCTIONS

Preheat oven to 400°F. Grease a 9" pan or 9" cast iron pan, if using pan, add melted butter to pan prior to batter.

In large bowl, sift together all dry ingredients. Add milk, eggs and slightly cooled melted butter. Pour mixture into greased pan or warm cast iron pan (put into oven while mixing and pre-heating).

Bake until the bread begins to brown on top and a tooth pick inserted in the center comes out clean, 20-25 minutes. You can serve with butter, honey butter or hot spicy honey. Do not over bake it will be dry. If you do over bake, just add honey butter and you will fix the problem if too dry.

OPTIONAL VARIATIONS: Add small can of organic cream style corn. (Might have to cut back on the milk). Add a pinch of cayenne for a little heat. BAM! Shredded pepperjack cheese, pickled or fresh diced small jalapenos. Serve with honey butter.

BUTTERMILK: If you don't have buttermilk and don't want to buy it, make your own: Add 1 tablespoon of white vinegar OR fresh squeezed lemon juice to 1 cup of room temperature milk. Mix together and let sit for at least 5 minutes before using. Prepare this milk and start oven preheating before you start mixing your dry ingredients and all will be good!