

Cornbread *(Joy of Baking)*

Serves 8

- 57 g unsalted butter, divided
- 1 large egg
- 180 ml buttermilk
- 180 ml milk
- 120 g cornmeal
- 130 g all-purpose flour
- 10-25 g sugar (optional)
- 2 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt



1. Preheat oven to **200°C**.
2. Put 28 g **butter** in 20-23 cm cast iron skillet (or baking pan) and place in oven for 5 minutes (to heat pan and melt butter) while you make the batter
3. Melt the remaining 28 g **butter**. Set aside.
4. In a bowl with a wire whisk, lightly beat the **egg** and then stir in the **buttermilk** and **milk**.
5. In a large bowl, whisk together the **cornmeal**, **flour**, **sugar** (if using), **baking powder**, **baking soda** and **salt**. Make a well in the center of the flour mixture and pour in the egg/milk mixture, along with the melted butter. Gently stir, just to combine. The batter should be thick, but still pourable. Add more milk or buttermilk, if necessary.
6. Remove the skillet from the oven and tilt the pan so the butter coats the bottom and sides. Pour the batter into the skillet and bake in the oven for **about 20-25 minutes** or until the top is golden and cracked, and a toothpick inserted in the center comes out clean.
7. Remove from oven, place on wire rack, and let cool for about 10 minutes before serving.