

# Skillet Cornbread

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Yield:	10" round
Total servings:	12-16

Measure	Ingredients
1 1/2 cups	Flour
1 cup	Yellow cornmeal
1/3 cup	Sugar
1/2 tsp	Baking soda
1/2 tsp	Salt
2	Eggs
1/2 cup	Sour cream
1/2 cup	Buttermilk
1/4 cup	Honey
4 oz	Butter, melted

## **Method**

1. Preheat oven to 350°.
2. Whisk together the dry ingredients.
3. Whisk together the eggs, sour cream, buttermilk, and honey.
4. Stir the wet ingredients into the dry.
5. Grease a 10" cast iron skillet with some of the melted butter.
6. Fold the remaining melted butter into the batter. Stir just until combined.
7. Spoon the batter into the skillet and spread evenly.
8. Bake at 350° until the edges begin to brown and the center is set, about 25-30 minutes.
9. Let sit 15 minutes and cut into wedges.
10. Serve warm with butter.

## Notes

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When the cornbread is done it will look dry on top and will begin to crack around the edge and in the center.

A 10" springform or other metal baking pan be used in place of a cast iron skillet. The batter should fill the pan about 2/3 full.