



## ETL Corn Bread - Cast Iron Skillet

**Servings: 10**

Preparation Time: 15 minutes

*Start to Finish Time: 55 minutes*

*This versatile recipe is amazing when cooked in a cast iron skillet and served hot. Perfect for breakfast, brunch, lunch, or dinner with jam, butter, or fried chicken. Deliciously sweet and moist cornbread.*

- 1 3/4 cups cornmeal**
- 1 cup all-purpose flour**
- 1/3 cup granulated sugar**
- 1 1/4 teaspoon kosher salt**
- 2 1/2 teaspoon baking powder**
- 3/4 teaspoon baking soda**
- 3/4 cup buttermilk**
- 1 14.5 oz can creamed corn, canned**
- 3 eggs, lightly beaten**
- 10 tablespoons unsalted butter, melted**

This recipe is simply amazing and the flavor is enhanced when it's cooked in a cast iron skillet and served piping hot at the table. It's incredibly versatile and can be enjoyed for breakfast, brunch, lunch, or dinner. Whether paired with jam and butter or served alongside fried chicken, there are hardly ever any leftovers! The cornbread boasts a delightful sweetness, moistness, and texture that will leave your taste buds craving more.

**MAKE AHEAD:** The batter can be prepared a day in advance and stored covered with plastic wrap in the refrigerator. Prior to using, simply add 1/4 cup of buttermilk to loosen it up.

Preheat the oven to 425° F and place a 12-inch cast iron skillet inside to heat while you make the batter.

In a large bowl, whisk together the cornmeal, flour, sugar, salt, baking powder, and baking soda.

Whisk in the buttermilk, creamed corn and eggs. Whisk in almost all of the melted butter, reserving about 1 tablespoon for the skillet later on.

Carefully remove the hot skillet from the oven. Reduce oven temperature to 375° F.

Coat the bottom and sides of the hot skillet with the remaining butter. Pour the batter into the skillet and place it in the center of the oven. Bake until the center is firm and a cake tester or toothpick inserted into the center comes out clean, 20 to 25 minutes.

Allow to cool for 10 to 15 minutes and serve.

Original recipe was a bit dry. I used the tip above and substituted 1 corn for the 1/2 cup of whole milk + 1/2 cup of buttermilk. I left in 3/4 cup of buttermilk

*Per Serving (excluding unknown items): 337 Calories; 14g Fat (37.6% calories from fat); 7g Protein; 47g Carbohydrate; 2g Dietary Fiber; 88mg Cholesterol; 626mg Sodium; 9g Total Sugars; 1mcg Vitamin D; 122mg Calcium; 2mg Iron; 157mg Potassium; 203mg Phosphorus. Exchanges: .*