

Cornbread

Yield: One 8-inch square pan or cast iron skillet

Preparation time: About 20 minutes

Cooking time: 20 - 25 minutes

Ingredients:	Equipment:
<ul style="list-style-type: none">• 1 tsp. butter, to grease the pan• 1 green onion or several chives, snipped into small pieces• ½ cup grated cheddar cheese• ½ cup corn kernels (fresh or frozen)• 1 cup all purpose flour• 2 Tbsp. sugar• 4 tsp. baking powder• ½ tsp. salt• 1 cup cornmeal• 2 Tbsp. butter, melted• 1 cup buttermilk• 2 eggs	<ul style="list-style-type: none">• 8-inch square pan or a cast iron skillet• Kitchen scissors• Box grater• Small bowl• Sifter or sieve• Large bowl• Measuring cups and spoons• Microwave-safe bowl or a small pot• Liquid measuring cup• Fork• Liquid measuring cup• Spatula• Toothpick• Cooling rack

Method:

1. Preheat the oven to 375 F.
2. Prepare the pan or skillet by rubbing a teaspoon of butter all over the bottom and sides.
3. Using kitchen scissors snip the green onion or the chives into small pieces and place in a small bowl.
4. Grate the cheese and add to the green onions.
5. Measure the corn kernels and add to the cheese mixture. Toss the ingredients together. Put aside for now.
6. Put a sieve or sifter over a large bowl. Measure the all purpose flour, sugar, baking powder and salt into the sifter and shake through into the bowl.
7. Stir in the cornmeal with a whisk then make a well in the centre.
8. Melt the butter in a microwave or on the stove top. If using the microwave, put the butter in a microwave-safe bowl and place in the microwave and set the time for 20 seconds at a medium temperature. If the butter is not melted, set the timer for another 20 seconds. If you are using the stove top, place the butter in a small pot and melt over a low heat. Place 2 tablespoons butter into a small bowl.
9. Add the milk to the same bowl and mix with a fork.
10. Crack the eggs into the same bowl and mix with a fork.
11. Pour the milk mixture into the well in the flour mixture. Add the cheese mixture. Stir with a spatula *just* until the batter is combined.
12. Pour the batter into the prepared pan.

13. Bake in the 375 F oven for 20 - 25 minutes. Check the cornbread is done by sticking a toothpick into the centre of the bread. If the toothpick has batter on it when you pull it out, bake the cornbread a couple of minutes more. If the toothpick comes out clean, the cornbread is done.
14. Cool about 5 minutes on a cooling rack.
15. Serve warm. Cut the cake into squares or wedges, if you cooked the cornbread in a skillet. If you do not eat all the cornbread, wrap in plastic wrap so it doesn't dry out.

Tasty Tips:

- You can add many different ingredients to this recipe to add more flavour. Try adding some of these ingredients: ½ cup grated Monterey jack cheese, 1 tablespoon fresh thyme, ½ cup chopped pecans, a few pieces of crumbled cooked bacon or ½ cup sun-dried tomatoes.