



Chesapeake-Style Cornbread

Ingredients

- 1 cups yellow cornmeal
- 1 cups white flour
- 3 tablespoons sugar
- 3 teaspoons baking powder
- ½ teaspoon salt
- 2 eggs, lightly beaten
- 1 ¼ cups milk
- 2 tablespoons butter, melted and cooled

Directions

1. Preheat the oven to 425 degrees F. Grease and flour an 8-inch square pan.
2. Mix the cornmeal, flour, sugar, baking powder, and salt in a bowl. In another bowl, combine the eggs, milk, and butter. Add to the dry ingredients and mix thoroughly without overbeating. Pour into the pan.
3. Bake for 30 minutes, or until a toothpick inserted in the middle comes out clean. Let the cornbread rest for at least 15 minutes before cutting. Cut into 2-inch squares and serve.

Variations:

1. Add the juice of ½ an orange along with the zest to the batter.
2. Put 2 tablespoons bacon fat into a cast iron skillet and when very hot add the batter and bake cornbread right in the skillet.
3. Reduce sugar by one tablespoon, add ¼ cup grated onion, and an extra ¼ cup of flour, and viola, you have a hush puppy batter ready for deep frying.
4. To veganize the recipe; use 1 tablespoon Ener-G Egg replacer mixed with 4 tablespoons warm water to replace the eggs, use plant milk instead of the cow's milk, and use 2 tablespoons vegan butter or canola to replace the butter.
5. Take a piece of butter and rub it along the top of the cornbread when it first comes out of the oven. Sprinkle lightly with sugar.