



CAST-IRON CORNBREAD

Prep Time: 10 min

Cook Time: 25 min

Cool Time: 5 min

Yields 8 servings

1½ cup yellow cornmeal

1½ cup all-purpose flour

2 tbsp baking powder

2 tsp salt

1 cup half & half

4oz Corn Crusher

2 eggs

4 tbsp butter

2 tbsp golden sugar (optional)

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CAST-IRON CORNBREAD



1. Add the 4 tablespoons of butter to the 10.25" cast-iron skillet.
2. Preheat cast-iron skillet with the butter in a 425°F oven until butter is fully melted and slightly toasted.
3. Blend all the dry ingredients together in a bowl. Set aside.
 - *Optional: If you'd prefer a sweeter cornbread with a muffin texture, add the granulated golden sugar to the dry ingredients.*
4. Mix the wet ingredients in another bowl.
5. Once the skillet in the oven has been preheated and the butter is just starting to brown toast, pour the wet ingredients into the bowl with the dry ingredients and blend well.
6. Remove the hot skillet from the oven.
7. Pour all the batter into the middle of the hot skillet and spread it as evenly as possible. The edges will bubble up from making contact with the hot butter.
8. Return the hot skillet with the batter to the 425°F oven and let bake for about 25 minutes or until the top becomes a toasted golden brown.
9. After 20-25 minutes, test the center with a knife or skewer. If the utensil comes out clean, proceed to the next step. If there is still some wet batter on your utensil, bake for 1-2 more minutes.
10. Remove the cornbread from the oven and let the cornbread cool for 5 min before serving.

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