

Scratch Cast-Iron Corn Bread

Tools of the Trade

- 12” Lodge Classic Cast Iron skillet
- 2 large mixing bowls
- Rubber Spatula
- 1/2 cup measure
- TSP & TBSP measure spoon
- Toothpick
- Whisk

Dry

1/2 cup White Cornmeal
1/2 cup Yellow Cornmeal
1- cup All Purpose Flour
1 TSP Kosher Salt - heaping
1- TBSP Baking Powder

Wet

1.5 cup Heavy Whipping Cream
1/3 cup Honey or 1/4 cup Sugar
3/4 stick melted unsalted Butter
2 large or 3 medium Eggs

Directions

- Heat oven to 400° and place the cast-iron pan in the oven, dry with nothing in it.
- Combine all dry ingredients, whisk together.
- Combine all wet ingredients, whisk together. (First add the sugar to the warm butter to dissolve)
- Fold wet into the dry
- Remove the pan from the oven, add a 1/4 stick of butter let it melt, move it all around the pan and on the side walls.
- Pour the batter into the hot skillet and spread until most of it is even.
- Place it in the oven 15 to 18 minutes, looking for a light brown top
- Once it's finished check it with a toothpick.
- When it's done, spread butterfly on the top.

Honey butter

1 stick unsalted butter
3 TBSP honey
1 TBSP heavy whipping cream
Pinch of salt



Notes:

- When using honey, heat the butter then pour the honey into the warm butter whisk let it cool.
- If you heat up the butter or the honey, make sure they have cooled before adding them to the milk and eggs.
- If you've added any type of butter to the cornbread after it's cooked and you have leftovers wrap them in foil put them in the refrigerator don't leave them out on the counter. Only time I leave cornbread out on the counter overnight is if I have not added butter to the top.
- If you have leftovers make sure you remove them out of the cast iron pan don't let them sit in there overnight the moisture from the bread will damage your cast iron.