

Homemade Cornbread

Serves 1 | Active Time: 20 minutes | Total Time: 1 hour

Swick

Chef's Notes

Cornbread is a good thing to make for a group and leftovers can be used in a variety of ways, such as croutons or toasted and served with poached eggs for breakfast.

You can add different types of cheese to cornbread such as feta, sharp cheddar and goat cheese.

This recipe is also part of a delicious recipe called Cornbread Brunch. Toasted cornbread, topped with a bit of tomato sauce, a poached egg and a touch of pesto and feta cheese.

Cornbread is also really good friends with Homemade Chili.

Preparing Your Mise en Place

Preheat the oven to 375°F or 190°C.

Start by seeding and finely dicing jalapeño. If you want the cornbread to be spicier, leave the seeds in. Wash your hands thoroughly once finished. Finely chop the fresh herbs.

Step 1: Preparing Your Mise en Place

- 1 whole jalapeño pepper
- 3 tbsp dill
- 3 tbsp cilantro

Making the Cornbread

To make the cornbread, sift all of the dry ingredients together: flour, baking powder, sugar, salt, and cornmeal.

In a separate bowl, mix together eggs, milk and melted butter.

Mix the wet and dry ingredients together just until the dry ingredients have been moistened. Then fold in jalapeños, herbs and corn. Do not overmix.

Step 2: Making the Cornbread

- 2 cups all-purpose flour
- 2 2/3 tbsp baking powder
- 1/2 cup sugar
- 1 1/2 tsp salt
- 2 cups cornmeal
- 4 large eggs
- 2 cups milk (can substitute with buttermilk)
- 1/2 cup melted, unsalted butter
- 1 cup canned or frozen kernel corn

Baking the Cornbread

To bake the cornbread, spray two loaf pans with non-stick cooking spray. Then evenly divide the batter between the two pans. Bake 30 – 40 minutes.

*Note – You can also use a rectangular cake pan or even muffin tins; however, keep in mind that the baking times will vary.

Test the center with a fork or wooden skewer. If it comes out clean, the cornbread is ready. Let the cornbread cool for a few minutes before loosening the edges with a knife. Then turn out onto a cooling rack.

Step 3: Baking the Cornbread