

SOUTHERN STYLE SKILLET CORNBREAD

(adapted from [fieldcompany](#))

bake in 8-inch cast iron skillet

(recipe can be doubled for larger size pan)

3 tablespoons unsalted butter, divided

1 / 2 cup yellow cornmeal

1 / 2 cup all-purpose flour

1 teaspoon baking powder

1 / 4 teaspoon baking soda

1 / 2 teaspoon salt

1 / 2 cup buttermilk

1 tablespoon honey

1 / 2 large egg (whisk and eye-ball half the amount for the recipe)

1 ear of corn, kernels removed (about 1 / 2 cup kernels)

Turn the oven to 425F and place your seasoned cast iron skillet inside, to heat it up as you prepare the recipe.

Melt 2 tablespoons of the butter gently in a microwave and set aside to cool.

In a medium size bowl, whisk together the cornmeal, flour, baking powder, baking soda and salt. In a separate small bowl, whisk the buttermilk, egg, honey, and the cooled melted butter until well combined. Add the wet ingredient mixture to the dry ingredients and whisk gently until combined, being careful not to over mix. Gently fold the corn kernels into the batter with a rubber spatula.

Carefully remove the hot skillet from the oven. Add the remaining 1 tablespoon of butter to the skillet and swirl to evenly coat the bottom and all sides. Pour the batter into the hot, buttered skillet and use a rubber spatula to smooth the top. Return the skillet to the oven and bake until the top of the bread is lightly golden and a toothpick comes out clean when inserted into the center, 15 to 18 minutes.

Allow the cornbread to cool in the pan for 5 minutes before slicing and serving.