



Cast Iron Cornbread

Jacob · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

8

Description

This cast iron cornbread is made with buttermilk and sweetened with honey. It's perfect for bringing to a cookout. It's very inexpensive to make, but that'll be the last thing anyone will be thinking about as they eat it. In fact, you'll probably be asked to bring it to the next gathering.

Ingredients

- - ½ cup unsalted butter - 1 ½ cups buttermilk - 1 cup cornmeal - 2 large eggs - 3 tablespoons honey
- or to taste - ½ teaspoon fine salt - 1 pinch cayenne pepper - 1 cup self-rising flour

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Melt butter in a cast iron skillet. Turn off the heat; set the skillet aside. Whisk buttermilk
2. cornmeal
3. eggs
4. honey
5. salt
6. and cayenne pepper together in a large bowl. Add flour and 1/2 of the butter from the pan; whisk again. Pour batter over remaining butter in the skillet. Bake in the preheated oven until a toothpick inserted into the center comes out clean
7. about 25 minutes. Let cool briefly before slicing. Chef John Chef's Notes To make your own self-rising flour
8. sift together 1 cup all-purpose flour
9. 2 teaspoons baking powder
10. and 1/2 teaspoon fine salt.As far as the butter amount goes
11. I'd usually use 4 tablespoons for the batter and maybe only 1 or 2 tablespoons for the pan
12. but this time
13. I decided to melt the whole stick. It was borderline too much
14. so maybe keep that in mind if you don't want it too rich.I use a lot of buttermilk since I don't care for a super dry
15. crumbly cornbread
16. but if you do
17. simply reduce the amount to 1 cup.You can add things like hot peppers
18. cheese
19. and fresh corn
20. as well as adjust the texture to your taste.