



Skillet Cornbread

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

40 mins

Description

This skillet cornbread tastes great Its slightly sweet and a good base recipe to experiment with Cast iron skillets are versatile They take a little bit of time to warm up but preheating the skillet allows the cornbread to cook more evenly

Ingredients

- - 1 ¼ cups milk - 1 cup cornmeal - 1 cup all-purpose flour - 4 teaspoons baking powder - ¾ teaspoon kosher salt - 2 eggs
- beaten - ¼ cup unsalted butter
- melted - 1 tablespoon vegetable oil

Instructions

1. Place a 9-inch cast iron skillet into the oven and preheat to 425 degrees F (220 degrees C). Mix milk and cornmeal together in small bowl. Let soak for 10 minutes. Sift flour
2. baking powder
3. and salt together into a mixing bowl. Add cornmeal mixture
4. eggs
5. and butter; beat until a smooth batter forms
6. about 1 minute. Remove the hot skillet from the oven. Add vegetable oil to the skillet and swish to coat. Pour out any excess oil
7. then pour batter into the skillet. Bake in the preheated oven until a toothpick inserted into the center comes out clean
8. 18 to 23 minutes. Cut into wedges to serve.