

alyce's corn bread

*makes one 9"inch cast iron pan (can use 9" baking pan if necessary)
8-10 servings*

- 5 tablespoons butter, divided (1/4 cup or 4 tablespoons for batter; 1 tablespoon to grease pan)
- 2 eggs, beaten
- 1 cup milk
- 1 tablespoon finely minced onion
- 1 1/4 cups white or yellow cornmeal
- 3/4 cup unbleached white flour
- 1/4 cup white, granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon fresh ground black pepper or more to taste

- 1 Pre heat oven to 400 degrees Fahrenheit (205 Celsius). Place rack at center.
- 2 Melt 4 tablespoons of the butter and set aside.
- 3 Heat a 9" cast iron skillet (23 Le Creuset) on the stove top over low flame with the tablespoon of remaining butter. *(If using a baking pan, simply grease the pan.)* Tilt and tip skillet from side to side to coat the entire pan with a film of butter. Remove from heat if butter begins to burn.
- 4 In a medium bowl, whisk together eggs, milk, onion, and reserved melted butter. Set aside.
- 5 In a large bowl, mix well the dry ingredients (cornmeal – pepper). Pour milk mixture into dry ingredients and mix until just barely combined.
- 6 Pour batter into hot skillet or greased pan. I let the pan sit there a minute or two. Using hot pad for skillet, carefully move skillet to oven center rack.

Bake about twenty minutes or until bread is golden brown with crispy edges and a toothpick inserted at center comes out clean. Serve hot with honey and butter. Wrap leftovers carefully and store at room temperature for one-two days or up to one week in the refrigerator. (Good crumbled in milk for breakfast.)
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