



Makes: 4-6 servings

Prep Time: 20 minutes Cook Time: 20-25 minutes

Total Time: 45 minutes

Loaded Cornbread

- 7 tbsp unsalted butter, plus more for serving
- 3 ounces sliced bacon (3 or 4 slices), coarsely chopped
- 2 cups corn kernels cut from about 2 large ears, or thawed frozen corn kernels
- 4 scallions, chopped
- 1 medium Fresno or jalapeño chile, halved, seeded, and finely chopped
- 1 cup all-purpose flour
- 1/2 cup yellow cornmeal, preferably coarse
- 1 & 1/2 tsp Diamond Crystal kosher salt (0.16 oz / 5g)
- 1 & 1/2 tsp baking powder
- 1/2 tsp freshly ground black pepper
- 1/4 tsp baking soda
- 1/4 tsp cayenne pepper
- 2 large eggs, at room temperature
- 1 cup sour cream, at room temperature
- 1/2 cup buttermilk, at room temperature
- 2 tbsp sugar
- 1/4 cup finely chopped fresh cilantro
- Honey & butter for serving

Preheat oven to 425°F.

Melt 5 tablespoons butter in an oven-proof heavy skillet (I like to use a cast-iron skillet) over medium-low heat. Add the bacon and cook until crisp. Add the aromatics: corn, scallions, and chile to the skillet with the bacon. Cook until scallions are tender, about 5 minutes. Move to a separate bowl to cool; clean skillet.

Whisk flour, cornmeal, kosher salt, baking powder, black pepper, baking soda, and cayenne pepper in a large bowl.

In a different bowl, whisk eggs to combine and then add sour cream, buttermilk and sugar. Add cilantro. Add remaining two tablespoons butter to cleaned skillet over medium-high heat.

Add wet ingredients into a well in the dry ingredients. Whisk from the middle to the outside until just incorporated. Add the cooled aromatics (bacon, corn, onions, chiles) to the batter and mix until incorporated. Add batter to skillet and smooth top. It's okay to have butter come up to the top. Cook for 2-3 minutes.

Transfer to oven for 20-25 minutes until the surface is golden brown. Remove from oven and let cool for 5 minutes. Once cool, place a wire rack over the top and carefully invert pan and rack.

Serve with honey and butter.