

Easy Homemade Cornbread

Makes: 8-12 servings
Prep Time: 15 minutes Cook Time: 30 minutes
Total Time: 45 minutes

Ingredients

- 1 cup all-purpose flour, spooned and leveled
- 1 cup medium-grind yellow cornmeal
- 2 tsp baking powder
- 1/2 tsp sea salt
- 1/4 tsp baking soda
- 1 cup milk or buttermilk
- 1 large egg
- 1/4 cup unsalted butter, melted, plus more for greasing the pan
- 1/4 cup granulated sugar
- 2 tbsp honey

Instructions

Preheat the oven to 350°F. Grease an 8-inch square baking dish with butter.

In a large bowl, whisk together the flour, cornmeal, baking powder, salt, and baking soda.
In a separate medium bowl, whisk together the milk or buttermilk, egg, melted butter, sugar, and honey until combined.

Pour the wet ingredients into the dry ingredients and stir just until combined. A few small lumps are fine. Transfer the batter to the prepared baking dish and smooth the top.

Bake for 25 to 35 minutes, until the edges are golden, the top springs back when lightly touched, and a toothpick inserted in the center comes out clean. Let cool in the pan for at least 20 minutes before slicing.

Chef's Notes:

- Cornmeal: Medium-grind yellow cornmeal gives the cornbread a little texture without making it too coarse.
- Milk or Buttermilk: Buttermilk adds a lovely tang, but regular whole milk works beautifully. Unsweetened almond or oat milk can also be used.
- Butter or Oil: Melted butter gives the cornbread a richer flavor. A neutral oil such as vegetable or avocado oil works as well.
- Store in an airtight container at room temperature for up to 2 days.
- Freezing: Cut into individual portions and wrap tightly or place in an airtight container. Freeze for up to 3 months. Thaw at room temperature or warm in a 350°F oven.
- Wonderful alongside chili, soups, and stews. It's also delicious warm with butter, honey, or jam.