

Cornbread

From the Art of Simple Food by Alice Waters

Makes one 8 or 9 inch round

Ingredients:

$\frac{3}{4}$ cup cornmeal
1 cup all purpose flour
1 Tablespoon sugar (optional)
1 Tablespoon baking powder
 $\frac{3}{4}$ teaspoon salt
1 cup milk
1 egg
 $\frac{1}{2}$ stick butter, melted

Tools needed:

9 inch cake pan or square loaf
Large mixing bowl
Wooden spoon
Liquid measuring cup
Fork
Measuring cups and spoons

Directions

Preheat the oven to 425F

Butter the cake pan or cast iron skillet.

Mix together the cornmeal, AP flour, sugar, baking powder, and salt.

In a liquid measuring cup, pour in the milk and whisk in the egg with a fork until well mixed.

Make a well in the dry ingredients, pour in the egg and milk mixture, and whisk or stir until well mixed and smooth. Stir in the melted butter.

Pour the batter into the prepared pan and bake for 20 minutes, or until the cornbread is brown on top and a toothpick inserted in the middle comes out clean.

Variations:

Pour the batter into 12 buttered muffin tins and bake for 12-15 minutes.

Add $\frac{1}{2}$ cup of grated cheddar cheese to batter and sprinkle a few tablespoons on top before baking