

# County Cornbread

1 ½ cups all-purpose flour  
1 cup yellow cornmeal  
2 teaspoons baking powder  
¼ teaspoon baking soda  
¾ teaspoon salt  
¼ cup packed light brown sugar  
¾ cup frozen corn kernels, thawed  
1 cup buttermilk  
2 large eggs  
8 tablespoons (1 stick) unsalted butter,  
melted and cooled slightly

1. Adjust an oven rack to the middle position and heat the oven to 400 degrees. Grease an 8 inch square baking dish. Whisk together the flour, cornmeal, baking powder, baking soda, and salt in a medium bowl until combined; set aside.
2. In a food processor or blender, process the brown sugar, thawed corn kernels, and buttermilk until combined, about 5 seconds. Add the eggs and process until well combined (corn lumps will remain), about 5 seconds longer.
3. Using a rubber spatula, make a well in the center of the flour mixture; pour the buttermilk mixture into the well. Begin folding the flour mixture into the buttermilk mixture, using only a few turns to barely combine; add the melted butter and continue folding until the batter is just moistened. Pour the batter into the prepared baking dish; smooth the surface with a rubber spatula. Bake until deep golden brown and a toothpick inserted in the center comes out clean, 25 to 35 minutes. Cool on a wire rack for 10 minutes; invert the cornbread onto a wire rack, then turn right side up and continue to cool until warm, about 10 minutes longer. Cut into pieces and serve.

# Variations

## SPICY JALAPENO CHEDDAR CORNBREAD

Reduce the salt to ½ teaspoon and the sugar by 2 tablespoons; add 3/8 teaspoon cayenne pepper, 1 medium jalapeno chile, seeded and minced, 2/3 cup shredded cheddar cheese to the flour mixture in step 1 and toss well to combine. Spoon 2/3 cup shredded cheddar cheese over the batter in the baking dish just before baking.

## BLUEBERRY BREAKFAST CORNBREAD

Reduce the salt to ½ teaspoon; add 1 cup fresh or frozen blueberries (do not thaw frozen blueberries). Add to the flour mixture in step 1 and toss well to coat berries. Reduce the buttermilk to ¾ cup and add ¼ cup maple syrup to the food processor along with the buttermilk. Sprinkle 2 tablespoons granulated sugar over the batter in the baking dish just before baking.

*This is an interesting variation to your everyday cornbread recipe. Adena likes to come up with unique recipes for our Special Events Meals and this delectable variation to a popular side was one that she chose to compliment the BBQ Ribs and Chicken at our August BackYard BBQ Event.*