

# Cornbread

Skillet cornbread based on a recipe by Kenji López-Alt <sup>1</sup>.

## Recipe

Add butter to a 10-inch skillet and place in 425 °F oven until melted and slightly browned.

7 tbsp | unsalted butter

In a mixing bowl, add yellow cornmeal, flour, baking powder, baking soda, salt, and sugar.

130 g (1 cup)		fine yellow cornmeal
130 g (1 cup)		all-purpose flour
50 g (4 tbsp)		sugar
2 tsp		baking powder
1 tsp		kosher salt
1/4 tsp		baking soda

Transfer the browned butter back to the mixing bowl and add eggs, buttermilk, and sour cream.

	2		eggs
170 g (3/4 cup)			sour cream
113 g (1/2 cup)			cultured buttermilk

Whisk together and pour into the hot cast iron skillet coated with the remnants of the browned butter. Bake until cooked through and browned, about 20 to 25 minutes.

<sup>1</sup> <https://www.seriouseats.com/moist-and-tender-brown-butter-cornbread-recipe>