

Black Skillet Cornbread

Ripe & Ready | May 2006



Use this cornbread for the Cornbread Panzanella Salad or serve it warm with honey and butter.

- 1 CUP STONE-GROUND YELLOW CORNMEAL
- 1½ TSP. BAKING POWDER
- 1 TSP. SUGAR
- ¾ TSP. SALT
- ⅛ TSP. BAKING SODA
- 2 EGGS
- 1 CUP BUTTERMILK
- 2 TBSP. BUTTER, MELTED
- 2 TBSP. BACON DRIPPINGS OR BUTTER

Place an 8-inch cast-iron skillet in a 450° oven.

Meanwhile, in a medium mixing bowl combine cornmeal, baking powder, sugar, salt, and baking soda; set aside. In a small bowl beat together eggs and buttermilk until smooth. Add melted butter and 1 tablespoon of the bacon drippings. Stir liquid ingredients into dry ingredients just until moistened.

Carefully remove hot skillet from oven and coat with remaining bacon drippings. Pour batter into pan. Bake for 15 to 20 minutes or until cornbread is set, lightly browned, and starts to pull away from the sides of the pan. Allow to cool slightly. Turn out on a rack. Serve warm, or cool thoroughly and use for making cornbread croutons in the *Cornbread Panzanella Salad*. Makes one 8-inch round cornbread (6 to 8 servings).