

Skillet Cornbread

Yield: 8 to 10 servings

Prep time: 15 minutes

Total time: 40 minutes

Ingredients

Vegetable oil | For greasing pan

Cornmeal | 1 $\frac{1}{4}$ c.

All-purpose flour | $\frac{3}{4}$ c.

Dark brown sugar | $\frac{1}{4}$ c., packed

Baking powder | 2 tsp.

Baking soda | $\frac{1}{2}$ tsp.

Kosher salt | 1 tsp.

Whole milk | $\frac{3}{4}$ c.

Creamed corn | 1-15 ounce can

Eggs | 2 large, slightly beaten

Unsalted butter | 8 Tbsp., melted

Shredded sharp cheddar cheese | optional, to taste

Directions

[Preheat oven to 450 degrees.

Coat a 12" cast iron skillet with vegetable oil.

Whisk together all dry ingredients.

In a medium bowl, whisk milk, creamed corn, and eggs.

Into dry ingredients, gently stir wet mixture until well combined.

Stir in melted butter.

Pour batter into skillet and sprinkle with brown sugar.

Bake until top is golden brown and a toothpick inserted into the center comes out clean, about 25 minutes.

Let cool at least 5 minutes.

Cut into wedges and serve.