RECIPE

Cornbread

A tender, golden cornbread for the dinner table, stirred in one bowl and baked in an 8-inch square pan.

MAKES

9 servings US Metric

TOTAL

35 min

Ingredients

- [ ] ½ cup all-purpose flour
- [ ] ½ cup whole-wheat flour
- [ ] 1 cup yellow cornmeal
- [ ] 1 tbsp granulated sugar
- [ ] 1 ¾ tsp baking powder
- [ ] ½ tsp salt
- [ ] 6 tbsp olive oil
- [ ] 1 cup plus 1 tbsp whole milk
- [ ] 2 large eggs
- [ ] Olive oil, for the pan

Method

1. Heat the oven to 400 °F with a rack in the middle. Oil an 8-inch square pan well; at this altitude baked goods stick.
2. Whisk the oil, milk and eggs in a large bowl.
3. Add both flours, the cornmeal, sugar, baking powder and salt on top. Level spoonfuls only. Stir until no dry streaks are left, and stop; a few small lumps are fine.
4. Scrape the batter into the pan and smooth the top.
5. Bake 20 to 25 minutes, until the top is golden, the edges pull from the pan and a toothpick in the middle comes out clean.
6. Cool 5 minutes in the pan, then cut into 9 squares and serve warm beside a bowl of bean chili.