

Creamed Corn Cornbread

Servings : 8

Amount	Measure	Ingredient - Preparation Method
2	cups	yellow cornmeal
1	teaspoon	kosher salt
1	tablespoon	sugar
2	teaspoons	baking powder
1/2	teaspoon	baking soda
1	cup	buttermilk
2		egg
1	cup	creamed corn
2	tablespoons	canola oil

Preheat oven to 425.

Place a 10" cast iron skillet in oven.

In a bowl, combine cornmeal, salt, sugar, baking powder, and baking soda. Whisk.

In a large bowl, combine the buttermilk, eggs, and creamed corn, whisking to combine. Add the dry ingredients and stir to combine. Add more buttermilk if it won't pour.

Swirl canola oil in hot skillet. Pour in batter. Bake until golden brown and springy, about 20 minutes.