

Corn Bread

Servings: 8

Source: Pasta & Co. Cookbook

Ingredients

- 2 Eggs
- 1 cup Half And Half
- ¼ cup Melted Butter, Cooled
- 1 cup Coarse Cornmeal
- 1 cup Flour
- 4 teaspoons Baking Powder
- ¼ cup Sugar
- 1 teaspoon Salt
- ½ tbsp Butter

Method

Place a 9-inch pie plate in the oven. Preheat oven to 350°F.

While oven and pie plate are preheating, whisk eggs in a medium mixing bowl until well mixed but not frothy. Whisk in half-and-half and cooled butter.

Add dry ingredients to liquid mixture, stirring just until moist. Batter will be lumpy - do not overstir.

Remove pie plate from oven, drop ½ tbsp butter into pan and brush to coat all surfaces well. Pour batter into pan.

Bake in preheated oven for about 20 minutes, until top is golden brown and knife comes out clean when inserted into center.

Notes

MAKE AHEAD? Combine all dry ingredients ahead. Fold in the liquids and bake right before serving. Also can make in mini-muffin size. Adjust cooking time.