

HOME BAKING THANKSGIVING RECIPES

CONFETTI CORNBREAD



Makes 12 (2.3oz/66g) cornbread wedges or squares

Preparation time: About 10 minutes—may be split by mixing dry ingredients ahead.

Baking time: 18 minutes (muffins) and 25-30 minutes for 9-inch pan

Dry Ingredients:

- 1 cup white, yellow or whole grain cornmeal
- 1 cup all-purpose enriched or whole white wheat flour
- 1 to 2 tablespoons sugar (to taste)
- 2 ½ teaspoons baking powder
- ½ teaspoon salt

Wet ingredients:

- 1 large egg
- 1 cup low-fat milk
- 3 tablespoons melted butter or vegetable shortening

Confetti Stir-ins:

- 1 cup shredded Cheddar cheese
- 1/3 cup chopped green onions
- 1/3 cup chopped green, red or yellow peppers*

Here's what you'll do:

Read the recipe, assemble ingredients, tools and wash hands.

1. Wash and chop veggies; shred cheese.
2. Preheat oven to 425° F. Melt the butter in the preheating oven in the 9-inch cast iron skillet or baking pan—this also greases the pan. Remove pan from oven.
3. In medium mixing bowl, combine with a whisk the cornmeal, flour, sugar, baking powder and salt. Make a small “dip” or “well” in the center of the dry mixture.
4. In a small mixing bowl, use the whisk to beat the egg; add the milk and melted butter and beat well.
5. Add the liquid egg mixture into the dry ingredient mixture’s “well” and mix briefly, just to moisten the dry ingredients.
6. Stir in the cheese, chopped onion and peppers. Do not beat or over mix—just mix until combined completely. Pour batter into 9-inch pan you melted butter in.
7. Bake 25-30 minutes, until golden and 190 degrees F. at center.
8. Serve warm, cut into wedges or squares, with honey or fruit butter.

** Stir-in option: Use fresh or frozen sweet corn instead of pepper*

View how to mix cornbread and a Baking with Friends Confetti Cornbread family activity:

http://homebaking.org/baking_channel.php#.WfocBFynHVo