



Self Ground Corn Bread

Ingredients

- ¼ cup yellow cornmeal
- ¼ cup ground corn kernals (we ground kernals in a coffee grinder)
- ½ cup all-purpose flour
- 2 Tbsp sugar or honey
- 2 tsp baking powder
- ¼ tsp salt
- ½ cup milk
- 1 small egg
- 2 Tbsp butter (melted)
- Feel free to mix in add-ins like cheddar cheese, jalapenos, etc (Get creative!)

Instructions

1. Preheat the oven to 425°F and coat the inside of a pan with non-stick spray (or butter for more flavor). (we used small loaf pans, you can use cast iron or cupcake pans as well)
2. In a large bowl, stir together the cornmeal, flour, sugar, baking powder, and salt until evenly combined.
3. In a separate bowl, whisk together the milk, egg, and butter
4. Pour the bowl of wet ingredients into the bowl of dry ingredients and stir just until everything is moist. Avoid over stirring. It's okay if there are a few lumps.
5. Pour the batter into the prepared dish and bake for about 20 minutes, or until the top and edges are golden brown.