



Chef Jesse Buttermilk Cornbread

by Chef Jesse Jones of Concept Catering

Ingredients

- 1 1/3 Cups Cake Flour
- 2/3 Cup Yellow Corn Meal
- 1/2 Cup Corn Flour
- Teaspoon Baking Powder
- 1/3 Cup Sugar
- ½ Teaspoon Salt
- 1 1/3 Cups Butter Milk
- Tablespoons Butter, melted
- 1 large Eggs, lightly beaten
- ½ Teaspoon Vegetable Oil
- Tablespoon Honey (optional)
- As Needed Nonstick Cooking Spray

Directions

- 1 Preheat oven to 350 degrees
- 2 Combine dry ingredients in a bowl
- 3 Mix the wet ingredients in a different bowl
- 4 In the wet bowl, add dry ingredients, then whisk, do not over Mix just stir in until mixed

- 5 Spray a cast iron pan with nonstick cooking spray
- 6 Place batter into the pan and smooth out
- 7 Bake for 30 to 40 minutes, check after 25 minutes
- 8 When the center is no longer wet, check with a wooden skewer
- 9 Let cool, cut and serve