

Cornbread with Cheddar

In perfecting our Northern cornbread recipe, we aimed for a high-rising, moist cornbread, one with a rich corn taste and a handsome golden color. Among the ingredients we tested, we found the best flavor, texture, and rise resulted from a 1:1 ratio of cornmeal to all-purpose flour. We found that a combination of half milk and half buttermilk made for the best cornbread recipe, one with a wonderful taste, a light texture, an appealing yellow-gold interior, and a high rise.

This cornbread is moist and light, with the rich taste of corn. Use stone-ground or water-ground cornmeal for the best taste and texture. Either yellow or white cornmeal bakes into a handsome, delicious cornbread.

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|-----|------|------------|---|
| 1 | cup | | Cornmeal, stoneground |
| 1 | cup | = 5 oz | Flour |
| 2 | tsp | | Baking Powder |
| 1/2 | tsp | | Soda |
| 1/2 | tsp | | Salt |
| 2 | | | Eggs |
| 2/3 | cup | = 5.3 oz | Buttermilk |
| 2/3 | cup | = 5.2 oz | Milk |
| 2 | tbsp | | butter |
| 1 | cup | = 2-1/2 oz | Cheddar cheese, grated (or Monterey Jack) |

Oven to 425

Grease a 9 inch square pan.

Combine dry ingredients in large bowl.

Liquid as eggs, butter, milks, place into well in dry ingredients and mix until just combined.

Fold in cheese. Put in pan.

Cook 425 for 25 minutes until golden brown, lightly cracked and pulling from edge of pan.

Cook's Illustrated: Golden Northern Cornbread with Cheddar. Published September 1, 1995.