

Sweet Skillet Cornbread

12 servings 35 minutes

Great with soup or chili

Ingredients

1 stick butter

1/2 c. avocado oil

1 c. milk

2 eggs

1 1/4 c. all purpose flour

3/4 c. cornmeal

1 Tbsp. baking powder

1/2 tsp. salt

1/2 cup sugar

Directions

1. Preheat oven to 350.
2. Place 2 Tbsp of butter in a cast iron skillet (I use a 10" skillet). Place the skillet in the oven to warm up and melt butter (keep an eye on it - don't burn your butter).
3. Melt remaining 6 Tbsp of butter in a large bowl. Allow to cool slightly.
4. Add remaining wet ingredients: oil, milk, and eggs. Set aside.
5. Stir together dry ingredients: flour, cornmeal, baking powder, sugar, and salt until well combined.
6. Slowly add dry ingredients to wet, stirring gently until well combined (do not over mix).
7. Remove cast iron skillet with melted butter from oven. Pour batter into the now hot skillet.
8. Return skillet to oven and bake for 30 minutes.
9. Allow to cool slightly. Best served warm with lots of butter!

Notes

We also enjoy this as a breakfast item. Serve warm with butter and a drizzle of maple syrup or honey.