
Individual Skillet Cornbreads

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FOR THE CORNBREAD

1 cup yellow cornmeal
1 tablespoon granulated sugar
2 teaspoons baking powder
1/4 teaspoon salt
2 large eggs
1/2 cup buttermilk
1/2 cup canned cream-style corn
1/4 cup + 1 tablespoon canola or other neutral oil

FOR THE CINNAMON BUTTER

1 stick salted butter, room temperature
1/2 teaspoon ground cinnamon
2 teaspoons confectioner's sugar
1/8 teaspoon almond or vanilla extract

Place four 3-1/2-inch cast-iron skillets in the oven. Preheat to 425 degrees.

Make the cornbread: In a medium bowl, combine the cornmeal, granulated sugar, baking powder and salt.

In a small bowl, whisk together the eggs, buttermilk, corn and 1/4 cup of oil.

Pour the wet ingredients into the dry ingredients and mix until smooth. Using oven mitts or pot holders, take the hot skillets out of the oven. Divide the remaining one tablespoon of oil between the skillets, quickly tilting the pans so that the oil coats the bottom and sides. Pour the batter evenly into the skillets. The batter will begin sizzling right away.

Place the skillets in the oven and bake until the cornbread is golden brown and a cake tester inserted into the center comes out clean, 10 to 13 minutes. Remove the hot skillets from the oven and place on a cooling rack to cool slightly.

While the cornbread bakes, make the cinnamon butter: In a medium bowl, mix the butter, cinnamon, confectioner's sugar and almond or vanilla extract with a rubber spatula. Stir until everything is mixed well and is an even color (no streaks).

Serve the cornbread hot or warm with a dollop of cinnamon butter.

Breads, Muffins

Per Serving (excluding unknown items): 778 Calories; 13g Fat (15.6% calories from fat); 28g Protein; 134g Carbohydrate; 11g Dietary Fiber; 428mg Cholesterol; 1781mg Sodium. Exchanges: 7 Grain(Starch); 1 1/2 Lean Meat; 1/2 Non-Fat Milk; 1 Fat; 1 1/2 Other Carbohydrates.