

Corn Bread

Easy homemade cornbread recipe with a golden crust and tender crumb. Perfect for BBQs, soups, and family dinners. Includes vegan and gluten-free options.

10 min

PREP

40 min

COOK

50 min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Ingredients

- 2 cup corn flour
- 1 cup flour
- 1 tsp salt
- 1 tbsp yeast
- 1 cup unsalted butter
- 1 cup olive oil

Instructions

- 1 Prepare for Baking**

Preheat oven to 200°C (400°F). Grease a 23cm (9-inch) baking pan or cast iron skillet with butter.
- 2 Mix Dry Ingredients**

Whisk together 1 cup cornmeal, 1 cup all-purpose flour, 1 tablespoon baking powder, and 1 teaspoon salt in a large bowl until evenly combined.
- 3 Combine Wet Ingredients**

Beat together 1 cup milk, 1 cup melted butter, and 1 cup beaten eggs in a separate bowl until smooth.
- 4 Make the Batter**

Pour the wet ingredients into the dry ingredients and fold together gently (mixing by turning ingredients over onto themselves) until just combined, about 10-15 stirs. The batter should look lumpy - do not overmix.
- 5 Bake the Cornbread**

Pour batter into the prepared pan and spread evenly with a spatula. Bake for 35-40 minutes until the top is golden brown and a toothpick inserted in the center comes out clean or with just a few dry crumbs.

6 Cool in the pan for 10 minutes before turning out onto a wire rack. Cut into squares and serve warm.

Tips

Always use fresh, high-quality yellow cornmeal for the best flavor and color. Taste your cornmeal before using to ensure it's not stale or bitter.

Don't overmix the batter – stir just until the ingredients are combined. Overmixing develops the gluten in the flour, resulting in tough, dense cornbread.

For extra moist cornbread, try adding a tablespoon of sour cream or Greek yogurt to the wet ingredients.

Preheat your baking pan or cast iron skillet in the oven for 5 minutes before adding the batter. This creates a beautiful golden crust.

Test for doneness with a toothpick inserted in the center – it should come out with just a few moist crumbs, not completely clean.

Let the cornbread cool in the pan for 10 minutes before removing to prevent it from breaking apart while still hot.

For a richer flavor, brown the butter before adding it to the batter, allowing it to cool slightly first.

Store leftover cornbread wrapped tightly at room temperature for up to 3 days, or freeze for up to 3 months.