

# **Mix-and-Match Cornbread**

## **Ingredients**

Cornmeal Option  
2 -3 tablespoons sugar  
1 tablespoon baking powder  
½ teaspoon salt  
Liquid Option  
2 eggs  
¼ cup butter, melted  
Stir-In Option (optional)

## **Directions**

Grease pan, set aside. In a medium mixing bowl stir together Cornmeal Option, sugar, baking powder, and salt. In a small mixing bowl whisk together Liquid Option, eggs, and butter. Add to dry mixture and stir until just combined (do not over mix). Fold in Stir-In Option, if you like.

Pour batter into prepared pan. Bake in a 425° F oven. Cool slightly.

## **Cornmeal Options:**

- 1/2 cup coarse cornmeal, 1/2 cup fine cornmeal, and 3/4 cup all-purpose flour
- 1 cup medium cornmeal and 3/4 cup all-purpose flour

## **Liquid Options:**

- 1 cup milk
- 1 cup buttermilk
- 1 8-ounce carton dairy sour cream (batter will be thick; spoon and spread into pan)
  - 1 (14-3/4-ounce can) cream-style corn

## **Stir-in Options:**

- 1/4 cup canned diced green chilies, 1/2 cup fresh or frozen whole kernel corn, and 1/2 cup shredded Monterey Jack cheese with jalapeno peppers.
- Cook 6 ounces Italian sausage and 1/2 cup chopped onion until no longer pink; drain. Add to batter with 1/4 cup grated Parmesan cheese.
  - 3/4 cup coarsely chopped cranberries and 1 teaspoon finely shredded orange peel (increase sugar to 1/4 cup)
- 3/4 cup chopped red sweet pepper; 3 slices bacon, crisp-cooked and crumbled; and 1/2 cup shredded cheddar cheese.
- 4 teaspoons snipped fresh thyme or oregano and/or 1/2 teaspoon dried thyme or oregano, crushed, or ground cumin or chili powder.

**Pan Options:**

- Greased muffin pans (12): Bake about 15 min.
- Greased corn stick pans (24): Bake 12-15 min.
- 9-inch cast iron skillet: if using this option, place skillet in oven with unmelted butter; when butter is melted, swirl pan to coat and pour butter into liquid ingredients.

Bake for 18 to 20 minutes or until golden brown.

Adapted from [MidwestLiving.com](http://MidwestLiving.com)