



CORNBREAD

By Caterina Romano's kitchen

INGREDIENTS

WET INGREDIENTS

1 large egg

¾ cup of granulated sugar

1/3 cup of sunflower oil

1 cup of buttermilk

DRY INGREDIENTS

1 cup of cornmeal

½ TSP of kosher salt

1 ½ TBSP of baking powder

1 cup of AP flour

OTHER

DIRECTIONS

1. Preheat the oven to 400 DF.
2. Place a 10" cast iron skillet in the hot oven for 5 minutes.
3. In a large glass bowl, combine the egg and sugar. Using a whisk, mix until the sugar dissolves and the solution turns into pale yellow.
4. Add the oil and buttermilk and whisk until well combined.
5. Add the cornmeal, salt and baking powder and using a spatula mix to combine.
6. Add the flour half a cup at a time and continue mixing.
7. Remove the cast iron skillet from the stove. Be careful, it is hot. Add and melt 1 TBSP of clarified butter. Using a paper napkin, wipe to remove the excess butter.
8. Add the batter to the pan and spread it evenly.
9. Bake for 20-30 minutes or until a skewer come out clean.
10. Allow to cool for 15 minutes before removing it from the skillet.
11. Once the skillet and cornbread have cooled, place a plate on the skillet and gently turn it around allowing the cornbread to gently slide off.
12. Cut the bread into triangles and serve.

ENJOY THE CORNBREAD