

Bacon Cheddar Cornbread

Origin: Everyday Food

Yield: 8 servings

Cooking Time: 20 to 25 minutes

Inactive Prep Time: 15 minutes

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Ingredients:

- 1 cup all-purpose flour (spooned and leveled)
- 1 cup stone-ground yellow cornmeal
- 3 tbsp. sugar
- 1 tsp. baking soda
- 1 tsp. salt
- 1/4 tsp. ground pepper
- 1 1/2 cups low-fat buttermilk
- 2 large eggs
- 1 cup shredded sharp cheddar cheese (4 ounces), (I prefer Tillamook but use what you want)
- 2 tbsp. butter
- 8 ounces bacon, finely chopped, (I used Trader Joe's Smoked Applewood Bacon)

Directions:

Preheat oven to 425 degrees. Cook bacon in heavy large skillet until crisp. Using slotted spoon, transfer bacon to paper towels to drain. Spoon 2 tablespoons bacon drippings into 13x9x2-inch metal baking pan. Tilt pan to coat bottom and sides of pan with bacon drippings

In a large bowl, whisk flour, cornmeal, sugar, baking soda, salt, and pepper; make a well in center of flour mixture. Add buttermilk and eggs to well, and whisk to loosen eggs. Gently incorporate dry ingredients, then mix in cheese.

Pour batter into prepared skillet; bake until golden and a toothpick inserted in center comes out clean, 20 to 25 minutes. Let cornbread cool in skillet at least 15 minutes before cutting. Serve warm or at room temperature. Wrap completely cooled bread in plastic, and store at room temperature up to 1 day.