

NORTHERN CORN BREAD

Adapted from The Joy of Cooking

INGREDIENTS

1 ¼ cups stone-ground cornmeal
¾ cup flour (you can use white or whole wheat)
1 to 4 tablespoons sugar (add more or less depending on how sweet you like it to be)
2 teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt
2 large eggs
⅓ cup milk
⅓ cup buttermilk
2 to 3 tablespoons melted butter

METHOD

Position a rack in the center of the oven. Preheat the oven to 425°. Grease a 9 x 9 inch pan or a standard 12-muffin pan.

Whisk cornmeal, flour, sugar, baking powder, baking soda and salt together thoroughly in a large bowl.

Whisk eggs, milk and buttermilk together in another bowl.

Add the wet ingredients to the dry ingredients and stir just until moistened. Fold in butter.

Scrape the batter into the pan. Bake until a toothpick inserted in the center comes out clean, 10 to 12 minutes in a muffin pan, 20 to 25 minutes in a square pan.