

Sour Cream Cornbread

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Ingredients

- ½ cup cornmeal
- 1½ cup unbleached all-purpose flour
- ½ cup sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- 1 cup sour cream, room temperature
- ¼ cup milk, room temperature
- ½ cup oil, I like using sunflower seed oil
- 4 tablespoons unsalted butter, melted and cooled
- 2 eggs room temperature



Instructions

1. Preheat the oven to 350 degrees
2. Place the cornmeal, flour, sugar, baking powder, and salt in a large bowl and mix with a whisk until well combined
3. In another bowl, whisk together the sour cream, milk, oil, melted butter, and eggs until well mixed
4. Pour the wet ingredients slowly into the dry ingredients while stirring with a whisk
5. Whisk just until combined
6. Spray an 8x8 inch baking dish with cooking spray and pour the batter into the prepared pan
7. Bake at 350 degree for about 35-40 minutes, or until a toothpick comes out clean
8. Allow to cool

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/sour-cream-cornbread/>