

Cheesy Cornbread

1 cup yellow cornmeal
½ cup all-purpose flour
1 tsp. Morton table salt
1 tbs. baking powder
1 cup buttermilk
½ cup whole milk
1 whole egg
½ tsp. baking soda
¼ cup (4 tbs.) unsalted butter, melted and slightly cooled
1 cup shredded cheese (Mexican blend is our favorite, but cheddar is great, too)

Preheat oven to 450.

In a large bowl, sift together cornmeal, flour, salt, and baking powder.

Measure the buttermilk and milk in a large measuring cup and add in the egg. Stir together with a whisk. Add in the baking soda and stir.

Pour the wet mixture into the dry ingredients. Stir until combined, then fold in the shredded cheese.

Pour the batter into an 8"x8" baking dish coated with cooking spray.

Bake at 450 for 20–25 minutes until golden brown.



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