

Corn Bread with Almond Flour

Serves 10

I made this cornbread with ingredients on-hand and it is now my favorite! I like to use powdered buttermilk that is easily stored in the freezer. I didn't have fresh or canned corn, so I substituted almond flour that was left over from when our granddaughter Alex made hero muffins. In place of 1

cup of buttermilk, you mix 4 tablespoons of buttermilk powder with the dry ingredients and add a cup of water to the wet ingredients.



Ingredients:

- 1 cup flour
- 1 cup medium grind corn meal
- 1/2 cup almond flour
- 2 Tbsp. sugar
- 1 1/2 tsp. baking powder
- 1/4 tsp. baking soda
- 1 tsp. salt
- 4 Tbsp. powdered buttermilk
- 1 cup water
- 6 Tbsp. unsalted butter (divided)
- 3 Eggs

Equipment:

- Sifter or large sieve
- Microwave dish
- 10" Cast iron skillet
- Cooling rack

Corn Bread with Almond Flour:

<input checked="" type="checkbox"/>	Directions	Time (min)	
	Preheat oven to 400 degrees. Place pan in oven to preheat		
	Sift together 1 cup flour, 1 cup cornmeal, 1/2 cup almond flour. Discard bits of cornmeal that do not fit through the sifter.	3	12
	Resift the flour mixture with 2 Tbsp. sugar, 1 1/2 tsp. baking powder, 1/4 tsp. baking soda, 1 tsp. salt, and 4 Tbsp. buttermilk powder/	5	
	In a microwaveable dish, melt 5 Tbsp. butter	2	
	In a separate bowl, whisk three eggs and then stir in the melted butter and 1 cup of warm water	2	
	Combine wet and dry ingredients. Stir with a spoon just enough to eliminate dry pockets. Do not overmix.	2	
	Use hot pads or gloves to transfer pan to stovetop. Melt 1 Tbsp. butter in the pan	2	
	Pour batter into pan	1	
	Bake in oven until top is golden brown and toothpick comes out clean (17 minutes for muffins)	28	
	Remove from pan. Cool on wire rack	10	
	Total	55 min	