

Sweet Blue Cornbread

Makes about 9 servings

Ingredients

1 cup finely ground blue cornmeal
1 cup whole wheat pastry flour (you can sub all-purpose flour; do NOT use regular whole wheat)
3/4 cup turbinado sugar
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon Kosher salt
1 egg, slightly beaten
1 teaspoon honey
1 cup full-fat Greek yogurt or buttermilk
1 teaspoon vanilla extract
1/3 cup vegetable oil



Preheat your oven to 400 degrees and position the rack right in the center. Butter and flour an 8" x 2" square baking pan and set aside.

In a large bowl, sift together the blue cornmeal, flour, sugar, baking powder, baking soda, and salt.

In the Bosch bowl with the wire whips, whisk together the egg, honey, yogurt, vanilla, and oil. Pour the flour mixture into the wet ingredients and gently mix by jogging or pulsing until all completely combined. Pour the batter into the prepared pan and bake for approximately 20 to 25 minutes, or until a tester inserted into the center comes out clean.

Let cool for about 10 minutes before serving (but make sure it's still warm!). You can serve it and then store the leftovers right in the baking pan (just cover with plastic wrap & store in the fridge); any leftovers can be reheated in a 400 degree oven for about 5 minutes.

With thanks to alwaysorderdessert.com