
martha stewart

Skillet Cornbread

This cornbread is baked -- and served -- in a cast-iron skillet, giving it a crunchy crust.

Makes 16 wedges

YIELD

Ingredients

1 1/4 cups yellow cornmeal
1 1/4 cups all-purpose flour
2 tablespoons sugar
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 1/4 teaspoons coarse salt
1 large egg
1 3/4 cups buttermilk
4 tablespoons unsalted butter

Directions

1. Preheat oven to 425 degrees. Whisk together cornmeal, flour, sugar, baking powder, baking soda, and salt in a large bowl; set aside. Whisk together egg and buttermilk; stir into flour mixture.

2. Melt butter in a 10-inch cast-iron skillet or a 2-quart baking dish in oven. Remove skillet; swirl to coat bottom. Pour in batter. Bake until a tester comes out clean, 20 to 25 minutes. Cut into wedges.