

Buttermilk Corn Bread

1 cup unbleached all-purpose flour
1 cup medium-grind yellow cornmeal
1/4 cup sugar
1 tablespoon baking powder
1/2 teaspoon salt
2 large eggs
1 cup buttermilk
4 tablespoons (1/2 stick) unsalted butter, melted
1 cup finely chopped pecans (optional)

1. Preheat the oven to 400°F. Grease a 9-inch springform pan or pie plate. In a large bowl, using a whisk, combine the flour, cornmeal, sugar, baking powder, salt, and chopped pecans (if using).
2. In another bowl, using a whisk or electric mixer, combine the eggs, buttermilk, and butter. Add to the dry ingredients and stir with a large spatula until all the ingredients are just blended, using no more than 15 to 20 strokes.
3. Spoon the batter into the pan or pie plate. Place the pan on a rack in the center of the oven and bake 25 minutes, or until golden around the edges and a cake tester inserted in the center comes out clean. Let stand 15 minutes. Cut into wedges to serve.

Source: *The Bread Bible* by Beth Hensperger

Comments: This is terrific corn bread! I like to include the chopped pecans, if I have pecans available. I usually substitute canola or grapeseed oil for the butter in order to reduce the saturated fat. Left-over pieces of the cornbread can be stored in the refrigerator and will heat up nicely, wrapped in foil and heated in a 350°F oven for about 15 minutes.