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# Cornbread with Lemon-Thyme Butter

Servings: 8

Preparation Time: 15 minutes

1 hour

**3 tablespoons canola oil**

**1 cup stone-ground cornmeal**

**1 cup all-purpose flour**

**2 tablespoons granulated sugar**

**2 tablespoons baking powder**

**1 teaspoon Kosher salt**

**2 large eggs**

**1 1/4 cups whole milk**

**2 tablespoons unsalted butter, melted**

**Lemon-Thyme Butter (see recipe under "Condiments/ Butter")**

Preheat the oven to 425 degrees.

Grease a ten-inch cast-iron skillet with oil. Place the skillet in the preheated oven until hot, about 5 minutes.

In a large bowl, combine the cornmeal, flour, sugar, baking powder and salt.

In a separate bowl, whisk together the eggs, milk and butter. Add to the cornmeal mixture, stirring just until combined. Carefully pour the batter into the hot skillet.

Bake until golden brown, 15 to 20 minutes. Cool in the skillet to room temperature, about 30 minutes.

Serve with Lemon-Thyme Butter.

## **Bread, Muffins**

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*Per Serving (excluding unknown items): 183 Calories; 11g Fat (51.9% calories from fat); 4g Protein; 18g Carbohydrate; trace Dietary Fiber; 66mg Cholesterol; 638mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 2 Fat; 1/2 Other Carbohydrates.*