



*Cornbread is a staple in Southern cuisine and a great option for Thanksgiving dinners. Made popular during the American Civil War, it features a tender, crumbly texture and a sweet aroma. This cornbread uses bacon fat instead of oil for added flavor and is baked in individual loaves.*

## **Cornbread**

### *Ingredients*

- 1 cup thick cornmeal
- 1 1/4 cups flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon Kosher salt
- 1 egg
- 2 tablespoons honey
- 1/4 cup bacon fat
- 1 cup buttermilk
- 5 slices bacon, cooked

### *Instructions*

Preheat the oven to 350°F and spray a square muffin pan with non-stick spray. Cook the bacon until crisp and set on a paper towel to absorb the grease. Once the bacon has cooled, break it into small pieces to use on top of the cornbread. Reserve the bacon fat and allow it to cool slightly.

In a large bowl, whisk together the cornmeal, flour, baking powder, baking soda, and salt. Create a well in the centre.

In a mixing bowl, mix together the egg and honey. Mix in the cooled bacon fat along with the buttermilk. Pour the wet ingredients into the well and using a fork or wooden spatula, mix until just combined. Do not overmix.

Divide the batter evenly in the muffin pan and sprinkle with bacon bits. Bake for 18 to 20 minutes. Cool on a wire rack.

Makes 12 individual cornbread loaves.