



SUMMER CORN BREAD

INGREDIENTS

- 3 tbsp. butter
- 1 1/2 cups milk
- 2 eggs
- 1/4 cup vegetable oil
- 1 cup corn kernels
- 1 tbsp. fresh sage, finely minced
- 3 tsp. baking powder
- 1 tbsp. sugar
- 1 tsp. salt
- 3/4 cup yellow cornmeal
- 1/2 cup flour



INSTRUCTIONS

Preheat oven to 400 degrees. Put butter in a heavy cast iron skillet and place skillet in the oven for at least 10 minutes.

In a bowl, whisk together the milk, eggs, and vegetable oil. Stir in corn kernels, sage, baking powder, sugar and salt. Stir in cornmeal and flour to make a batter. Remove the skillet from the oven and place on a padded surface. Swirl the melted butter to coat the sides of the skillet. Pour batter into hot skillet and bake for 30 to 35 minutes, until bread is golden and sides are crispy and pull away from the pan.