641.815
R-01

AUTHOR	1538° Well Seasoned · Supper
TITLE	**SKILLET CORNBREAD**
PAN	12 in. · serves 10–12 · about 55 min

Two dry gloves. Instant-read thermometer or toothpick.

	HEAT	**MIX**	**POUR**	**BAKE**	**SLIDE**
¼ cup refined avocado oil	oil in; 425°F +10 min	dry; buttermilk + eggs; lumps are fine	pan out; butter melts; fat into batter	sizzling pan; 18–22 min; 200–205°F	5 min in pan; it spins; slide it out
2 cups cornmeal · 1 cup flour					
2 tbsp sugar (⅓ cup if sweet)					
2 tsp b. powder · 1 tsp soda					
2 tsp Diamond Crystal salt					
2¼ cups buttermilk · 3 eggs					
6 tbsp unsalted butter					

DATE COOKED	COOKED BY	NOTES

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TITLE SKILLET CORNBREAD

KITCHEN OF

PASSED TO

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TO READ THE FRONT Ingredients run down the left. Read across: a box joins every row it spans.

PULL AT Moist 200°F · tender 203°F · firmer 207°F, center, lowest reading. No thermometer? A toothpick comes out clean. Short? Back in, 3 min at a time.

OTHER PANS 10 in.: make two-thirds (2 eggs), check at 16 min. The full batch is too deep for it.