

# CREAMY SKILLET CORN BREAD

## Ingredients:

2 cups fine yellow cornmeal  
1 teaspoon kosher salt  
1 tablespoon sugar  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
1 cup buttermilk  
2 eggs  
1 cup creamed corn  
2 tablespoons canola oil



## Directions:

Preheat oven to 425 degrees.

Place a 10-inch cast iron skillet into the oven.

In a small bowl, combine the cornmeal, salt, sugar, baking powder, and baking soda. Whisk together to combine well.

In the Bosch Universal Plus bowl with the whips, combine the buttermilk, eggs, and creamed corn, whisking together to combine thoroughly. Add the dry ingredients to the buttermilk mixture and jog the machine a few times to combine. If the batter will not pour, add more buttermilk to the batter.

Swirl the canola oil in the hot cast iron skillet. Pour the batter into the skillet. Bake until the cornbread is golden brown and springs back upon the touch, about 20 minutes.