

Dutch Oven Cornbread

Serves: 8-10 people | **Cook Time:** 25 minutes | **Difficulty:** Easy

Equipment Needed:

- 12-inch Dutch oven with lid
- Large mixing bowl
- Whisk
- Measuring cups and spoons

Ingredients:

Ingredient	Amount	Notes
Cornmeal	1 cup	Medium grind
All-purpose flour	1 cup	Unbleached
Granulated sugar	1/4 cup	For slight sweetness
Baking powder	1 tbsp	Double-acting
Salt	1 tsp	Fine table salt
Buttermilk	1 cup	Or milk with 1 tbsp vinegar
Eggs	2 large	Room temperature
Vegetable oil	1/3 cup	Or melted butter
Honey	2 tbsp	Pure honey

Complete Cooking Steps:

Step 1: Set up and Mix Dry Ingredients

Set up 19 coals, with 13 on top and 6 on bottom, to achieve a temperature of 425°F.

In a large bowl, whisk together the cornmeal, flour, sugar, baking powder, and salt until the mixture is evenly combined and no lumps remain.

Step 2: Combine Wet Ingredients

In a separate bowl, whisk together the buttermilk, eggs, vegetable oil, and honey until the mixture is smooth and well combined.

The honey should be fully incorporated and not streaky. Ensure all ingredients are at room temperature for optimal mixing.

Step 3: Combine and Mix Batter

Pour the wet ingredients into the bowl with the dry ingredients and stir just until combined. Don't overmix, as this can make the cornbread tough.

The batter should be slightly lumpy and thick but pourable. A few small lumps of flour are okay and will disappear during baking.

Step 4: Bake the Cornbread

Pour the batter into the prepared Dutch oven and spread it evenly with a spoon.

Continue baking for an additional 8-10 minutes, until the top is golden brown and a toothpick inserted in the center comes out clean.

Step 5: Cool and Serve

Remove the cornbread from the heat and let it cool for 5 minutes before removing it from the pot.

Cut into squares or wedges and serve warm, accompanied by butter and honey, if desired.

Serving Suggestions:

- Perfect with chili or soup
- Serve warm with butter and honey
- Great with barbecue or grilled meats
- Can be made ahead and reheated