



Cornbread (made in food processor)

Makes one 9-inch square pan of cornbread – enough for 6 cups cornbread cubes/crumbles for Roasted Chestnut Dressing.

Ingredients

- Cooking spray or unsalted butter
- 1-1/3 cups yellow or white cornmeal
- 1 cup unbleached all-purpose flour
- 2 tablespoons granulated sugar
- 4 teaspoons baking powder
- 1-1/2 teaspoons baking soda
- 1 teaspoon salt
- 1-1/2 cups buttermilk
- 1 large egg
- 1/4 cup unsalted butter, melted and cooled

Instructions

1. Preheat oven to 375°F. Lightly coat a 9-inch baking pan with cooking spray or unsalted butter.
2. Insert the metal “s” blade in the food processor. Add the cornmeal, flour, sugar, baking powder, baking soda, and salt to the work bowl. Process 10 seconds to sift and blend. Add the buttermilk, egg, and melted cooled butter. Pulse until just blended and mixed. Transfer to the prepared pan and bake in the preheated 375° oven for 20 to 25 minutes until a cake tester comes out clean when inserted in the center. Cool on a rack. Serve cornbread warm or toasted.
3. For Roasted Chestnut Dressing, cut the cooled cornbread into 1/2-inch thick slices then into 1/2-inch cubes, or crumble into 1/2-inch crumbles. Preheat oven to 200°F. Spread cornbread cubes on a parchment lined baking sheet and place in oven for 1 hour to dry out.