

Northern Cornbread

4 Tbsp. unsalted butter, melted (plus more for greasing the pan)
1 cup yellow cornmeal, preferably stone-ground
1 cup unbleached all-purpose flour
2 tsps. baking powder
½ tsp. baking soda
3 Tbsp. sugar
½ tsp. salt
2 large eggs
2/3 cup buttermilk
2/3 cup milk

Adjust an oven rack to the center position and heat the oven to 425 degrees. Grease a 9-inch square baking pan with butter.

Whisk the cornmeal, flour, baking powder, baking soda, sugar and salt together in a large bowl. Push the dry ingredients up the sides of the bowl to make a well.

Crack the eggs into the well and stir lightly with a wooden spoon, then add the buttermilk and milk. Stir the wet and dry ingredients quickly until almost combined. Add the melted butter and stir until the ingredients are just combined.

Pour the batter into the greased pan. Bake until the top of the cornbread is golden brown and lightly cracked and the edges have pulled away from the sides of the pan, about 25 minutes. (In my oven, the cornbread was done in 22 minutes.)

Transfer the pan to a wire rack to cool slightly, 5 to 10 minutes. Cut the cornbread into squares and serve warm. (The pan can be wrapped in foil and stored at room temperature up to 1-2 days. Reheat cornbread in a 350-degree oven for 10 to 15 minutes. The cornbread also freezes well, wrapped in plastic wrap and then foil.)

This recipe is adapted from [Baking Illustrated: The Practical Kitchen Companion for the Home Baker](#) (Cooks Illustrated, 2004). This is one of my favorite recipe books for several reasons. The recipes are all from America's Test Kitchen, which means they test dozens of recipes (in this case 43) before recommending the one their tasters like best. And in addition to taste, they check to see if adding complexity makes a difference, so their recipes are not unnecessarily difficult. What I really like is that they explain the choices they make and how it changes the results—that makes it easier to adjust the recipe to your own taste. Best of all, I picked this book up at the Festival of Books for \$5.00!

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