

THE CULINARY

Playground



Cornbread

3 ounces milk
1 large egg, lightly beaten
3 tablespoons oil
1 1/2 tablespoons butter, melted
3/4 cup flour
1/3 cup sugar
1/4 cup cornmeal
1/2 tablespoon baking powder
1/4 teaspoon salt
kernels from one ear of fresh corn (if desired)

Preheat the oven to 350 degrees.

Grease a small loaf pan. In a medium sized bowl, combine the milk, egg, oil and butter and whisk until smooth and uniform in color. Add the dry ingredients and then stir just until combined. Fold in corn kernels. Pour into the prepared pan and bake 15 minutes or until golden brown and a toothpick inserted into the center comes out clean.

Cinnamon Honey Butter

2 1/2 tablespoons unsalted butter, at room temperature
1 tablespoons honey
1/8 teaspoon ground cinnamon
pinch kosher salt

Combine the butter, honey, cinnamon, and salt in the bowl .
Stir and mash with fork until smooth. Serve at room temperature.