

# ~~OLIVE OIL~~ ~~CORNBREAD~~

with Sola Stella Extra Virgin Olive Oil

## Ingredients:

- 1 cup of all purpose flour
- 3/4 cup yellow cornmeal
- 1 teaspoon kosher salt
- 1/2 tsp baking soda
- 2 tsp baking powder
- 1/2 cup Sola Stella Extra Virgin Olive Oil
- 1/2 cup honey
- 2 large eggs
- 1 1/4 cups buttermilk



## Directions:

1. Preheat your oven to 375°F. Place your 10-inch cast iron skillet in the oven while the oven preheats. If you are using a baking pan, do not preheat it pan.
2. In a mixing bowl, combine flour, yellow cornmeal, kosher salt, baking soda and baking powder.
3. In another mixing bowl, add Sola Stella Extra Virgin Olive Oil, honey, eggs and buttermilk. Mix well.
4. Add the dry ingredients to the wet ingredients. Do not over mix.
5. Remove cast iron pan from the oven and grease with olive oil. If you are using a baking pan, grease with olive oil & dust with flour.
6. Pour the batter into the pan and place in oven.
7. Bake at 375°F (190°C) for 30 minutes. The cornbread is done when a toothpick or skewer inserted into the center comes out clean. The top should be golden brown, the center not wobbly, and the sides should pull in from the edges of the pan.
8. Remove from oven and let cool for 10 minutes before serving.