

# HEARTY CORNBREAD

Source: Beyond Parsley

Prepared by: Ryan McElwain

1 cup stone-ground cornmeal  
1 cup whole wheat flour  
1/3 cup sugar  
2 ½ teaspoons baking powder  
¼ teaspoon salt  
1 cup buttermilk  
¾ pound bacon, fried and coarsely crumbled  
6 tablespoons unsalted butter, melted  
1 egg, slightly beaten

Combine dry ingredients in a mixing bowl. Stir in buttermilk, bacon, butter and egg; mix until just blended. (Do not overmix.) Pour batter into a 9-inch square greased baking pan. Bake on middle rack of 400-degree oven for 25 minutes.

*Ryan's Notes: "I used 1 lb. bacon instead of ¾ lb. I also cooked it in a skillet instead of a baking dish. I drizzled melted butter on it afterwards."*

