



Blackberry Cornbread

INGREDIENTS

- 1 cup yellow cornmeal
- 1 cup flour
- 1/4 cup of sugar (extra for sprinkling on top)
- 2 teaspoons baking powder
- 1/2 teaspoon of salt
- 3/4 cup buttermilk
- 7 tablespoons unsalted butter, melted
- 2 eggs
- Up to 2 cups of blackberries (however many you like!)



DIRECTIONS

- 1.** Preheat oven to 375°. Whisk together dry ingredients.
- 2.** In a separate bowl, whisk together wet ingredients and then stir into dry ingredients
- 3.** Spoon batter into greased, 8 inch square baking dish. Press 2/3 blackberries into batter throughout dish. Then scatter remaining berries on top of batter and sprinkle 1-2 tablespoons of sugar on top.
- 4.** Bake 25 minutes; until golden brown at edges, yet springy to touch.

Inspired by: EveryDay with Rachel Ray