



MAPLE BACON CORNBREAD

INGREDIENTS

- 8 strips bacon, thinly sliced crosswise
- 6 Tbsp maple syrup, divided
- 1 cup all-purpose flour
- 1 cup fine cornmeal
- 2 tsp baking powder/1 tsp salt
- 2 large eggs
- 1 ¼ cup buttermilk
- ¼ cup unsalted butter, melted
- Softened unsalted butter, for serving, to taste

DIRECTIONS

1. Preheat oven to 400°F. In a 9-inch cast iron skillet over medium-high heat, add bacon and cook until crisp, about 6 minutes. Remove bacon with a slotted spoon into a medium bowl, leaving all rendered bacon fat in the pan. Remove pan with bacon fat off heat and reserve.
 2. To the warm, cooked bacon in bowl, pour over 4 Tbsp (1/4 cup) of the maple syrup. Reserve.
 3. For the dry ingredients, in a large bowl, mix flour, cornmeal, baking powder and salt in a large bowl.
 4. For the wet ingredients, in a medium bowl, whisk eggs until uniformly beaten, then whisk in buttermilk and butter until combined, followed by reserved cooked bacon and maple syrup mixture.
 5. . Add wet ingredients to dry ingredient and stir until fully combined.
 6. Reheat the skillet with bacon fat over high until piping hot, about 1 minute. Carefully remove from heat and pour batter into skillet. Transfer to oven and bake oven until a toothpick inserted in the centre comes out clean, about 25 minutes. Remove from oven and drizzle remaining 2 Tbsp maple syrup over top of baked cornbread. Cool for 15 minutes before slicing. Serve warm with softened butter.
- 