



ANSON MILLS

Black Skillet Cornbread

Yield

6 to 8 portions

Time

About 35 minutes, start to finish

Baking Notes

Recently we replaced the vegetable oil that we'd been using to grease the hot skillet with butter. The blazing heat browns the butter immediately and flavors the cornbread's crisping bottom crust in a most beguiling way. Do use European-style butter, though. Regular supermarket butter will smoke and burn!

Equipment Mise en Place

For this recipe, you will need a digital kitchen scale, a well-seasoned 8- to 9-inch cast-iron skillet, a large mixing bowl, a whisk, a medium saucepan, and a rubber spatula.

Ingredients

12 ounces (2½ cups) Anson Mills Coarse Yellow Cornmeal or Coarse White Cornmeal

1½ teaspoons baking powder

1 teaspoon fine sea salt

2 ounces (4 tablespoons) unsalted European-style butter

1 large egg, room temperature, beaten

1½ cups whole milk, room temperature

2 teaspoons cold European-style butter, for the skillet

Directions

1. Adjust the oven racks to the lower-middle and upper-middle positions and heat the oven to 425 degrees. Heat an empty well-seasoned 8- to 9-inch cast-iron skillet over medium-high heat for 10 minutes.
2. While the skillet heats, turn the cornmeal, baking powder, and salt into a large mixing bowl and whisk to combine.
3. Melt the butter in a medium saucepan. Add the milk and warm it slightly. Remove the pan from the heat. Ladle some of the milk mixture into the beaten egg and whisk to combine. Pour the egg into the saucepan. Whisk to combine.

4. Pour the wet ingredients into the dry and whisk lightly until smooth. The batter will be fairly thin. Add the cold butter to the hot skillet and tilt to distribute. Scrape the batter into the skillet with a rubber spatula—it should sizzle. Immediately place the skillet on the lower oven rack and bake for 15 minutes. Then, transfer the skillet to the upper rack and continue baking until the cornbread is golden brown and a toothpick inserted into the center comes out clean, 5 to 10 minutes longer. Invert the cornbread onto a cutting board so that the crackling side is facing up or leave the bread in the skillet for serving. Cut into wedges and serve with butter and honey, or with apple butter or Sorghum Butter.