

Easy Sourdough Skillet Cornbread with Creamed Corn

Why settle for ordinary cornbread when you can have extraordinary cornbread? Grab your trusty skillet, your sourdough starter, a box of Jiffy Corn Muffin mix, and a few more ingredients, and get ready to indulge in the most irresistible cornbread you've ever tasted. And it is so easy to make with just a few ingredients. Adding sourdough gives the run of the mill cornbread a little more pizzaz and makes it a little fluffier. Get ready to become the go-to person for unforgettable homemade cornbread - no more dry or crumbly disappointments!



6 – 8 Servings

Prep Time: 15 minutes

Cook Time: 20 minutes

INGREDIENTS

- 2 Tablespoons (25 g) sourdough starter (unfed)
- 1/2 cup milk (whole for best flavor and texture)
- 1/2 cup sour cream (full-fat for the best flavor and texture)
- 2 large eggs
- 1/2 cup butter (melted)
- 2 Tablespoons honey
- 1 can (14.75 oz) creamed corn
- 1 box Jiffy corn muffin mix

Instructions:

1. Preheat your oven to 400°F. Preheat 10" cast skillet (lightly oiled or sprayed with cooking spray) on center rack.
2. In a large mixing bowl, whisk together the starter and milk. Add eggs, sour cream, butter, and honey.
3. Let sit to ferment for 5 minutes
4. Add the creamed corn and Jiffy cornbread mix to the wet ingredients. Stir just until combined (don't overmix).
5. Pour the batter into the skillet.
6. Bake for about 20 - 23 minutes, or until the top is golden brown and starts to crack.
7. Serve warm with whipped honey butter or hot honey butter.

This recipe can bubble over as it rises, it is a good idea to put a cookie sheet on a lower rack under the skillet.

For more variations, you can also try adding diced jalapeños, shredded cheese, or crumbled bacon to the batter. Get creative and make it your own!