Cornbread Toaster Bites

Description

I have had cornbread for lunch and dinner...how about breakfast? I can't remember a breakfast that I have had that included fresh-baked cornbread. The vest part about this recipe is it is quick to assemble and a quick bake for the morning. You can get up throw everything together and bake. When you make you can eat it right as it is out of the oven with melting butter and drizzled honey and a few sprigs of freshly toasted rosemary leaves! You will not be able to stop at 1 piece!

Since this makes an entire sheet pan, you most likely will have left overs. Pop these in the toaster in the morning and repeat the process of butter, honey and rosemary. Enjoy with a hot cup of coffee or tea and you are in sweet cornbread bliss.



Summary

Yield: 1
Source: Swet Heat Chefs
Prep Time: 45 minutes
Category: Breads
Cuisine: American

Ingredients

- 1 stick Butter Melted
- 1/2 cup and 2 Tbsp. sugar
- 2 eggs
- 1 1/2 tsp vanilla
- 1 1/2 tsp baking powder
- 3/4 cup and 2 Tbsp. cornmeal
- 1 1/4 cup flour
- 1/2 tsp salt
- 1 cup milk

Instructions

Preheat oven to 350 F.

In a medium-sized bowl mix together the melted butter & sugar.

Stir in the eggs and vanilla.

Add the baking powder, cornmeal, flour & salt.

Mix until everything is moistened.

Add milk & mix until smooth

Line a 10" x 15" baking sheet with 1/2" sides with foils and a piece of parchment paper.

Spray a little non stick cooking spray on the parchment and throw a small handful of cornmeal over the top (this is optional)

Pour your batter onto the parchment paper and spread it out over the entire sheet, getting it in each corner.

If the mixture is uneven just give the cookie sheet a couple shakes to even it out.

Bake for about 25 minutes.

The edges should be brown & pulling away from the side of the pan & the top should be set and not jiggly.

Allow to rest in the pan 5 to 10 minutes before cutting into.

This helps keep the shape you want for making the taster bites.

Using a sharp knife cut into individual pieces.

Store the toaster bites in plastic wrap or in a re-sealable bag in the refrigerator.

For longer storage keep them in freezer bags in the freezer.