



FRONT PORCH FARM SHARE

FRONT PORCH FARM POLENTA CORNBREAD MIMI BUCKLEY, FRONT PORCH FARM

I N G R E D I E N T S

- 2 cups Front Porch Farm Polenta
- 2 $\frac{2}{3}$ cups buttermilk
- 1 tablespoon soft butter to butter the pan
- 2 cups unbleached all-purpose flour
- 1 tablespoon sugar
- 4 teaspoons baking powder
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon ground nutmeg
- 1 teaspoon fine grain salt
- 1 tablespoon honey
- 4 eggs
- $\frac{1}{2}$ cup cooled, melted butter (If using unsalted butter, you may want to add a pinch more salt to the recipe.)

I N S T R U C T I O N S

- 1) Combine polenta and buttermilk in a large bowl and let sit for ten minutes. Meanwhile, preheat oven to 375 degrees.
- 2) Butter a 9x12 inch baking pan and set aside. Mix together flour, sugar, baking powder, baking soda, nutmeg, and salt. Add to the cornmeal mixture along with the honey, eggs, and melted butter. Mix until thoroughly combined.
- 3) Transfer to the prepared pan and bake until golden brown, approximately 40 minutes, or if you pierce the center with a sharp knife, it comes out clean. Let it cool a bit before diving in! Enjoy!