

Date Cornbread

Serves 12

Allow at least 2 hours for soaking the dates!

INGREDIENTS

- 1 cup all-purpose flour
- 1 cup cornmeal
- ½ tsp salt
- ½ tsp baking soda
- ½ tsp baking powder
- 2 large eggs, room temperature
- ½ cup unsalted butter, melted
- 1 cup buttermilk (see below to make your own)
- 1 can creamed corn
- ¼ cup pitted dates, chopped (optional)
- ¾ cup date purée
 - soak 1 cup of pitted dates in 1 ½ cups of hot water for 2 hours (or overnight) and process in the blender until smooth (the amount of final purée may exceed ¾ cup; have fun with any extra!)



DIRECTIONS

Preheat the oven to 375°F and position a rack in the middle. Lightly grease a 9-inch cast iron skillet or 9-inch square baking dish with butter and place skillet/dish into the oven to heat up.

In a large bowl, whisk together all the dry ingredients: flour, cornmeal, baking powder, baking soda, and salt.

Make a well in the center and add the wet ingredients: date purée, eggs, buttermilk, and melted butter. Mix together to combine, then add 1 can of creamed corn.

Mix again until 'just' combined (don't over-mix), and gently fold in chopped date pieces.

Carefully remove the greased baking dish or the prepared hot skillet from the oven and pour the batter in. (The skillet may be very hot!)

Lower the oven temperature to 350°F for the baking dish. Keep at 375°F for the skillet.

Bake until the cornbread begins to brown on top and a toothpick inserted in the center comes out clean, about 35-45 min. for the baking dish and 25 min. for the skillet.

Allow to cool for about 5-10 minutes before slicing and serving.

Making Buttermilk

If you don't have buttermilk, you can make your own! Add 1 tablespoon of white vinegar (or fresh squeezed lemon juice) to 1 cup of room temperature milk (full cream, whole milk, 2% milk, or skim milk can be used). Mix together and let sit for 5 minutes.