



FINCH + FENNEL

# Gluten-Free Iron Skillet Cornbread

Classic cornbread made easy and gluten-free, spiked with freeze dried corn and diced green Anaheim chiles.

PREP TIME: 10 Minutes

COOK TIME: 25 Minutes

SERVINGS: 8-12

## INGREDIENTS:

- 1 Egg
- 4 Tablespoons Butter, melted & divided
- $\frac{3}{4}$  Cup Milk or Water
- 1  $\frac{1}{3}$  Cups F+F Gluten-Free Green Chile Cornbread Mix

## DIRECTIONS:

1. Set oven to 400°F and place 10- or 12-inch cast-iron skillet inside the oven to preheat.
2. In a medium bowl, whisk together the egg with 3 tablespoons of melted butter that has cooled enough to not cook the egg. Whisk in the milk, then stir in the F+F Gluten-Free Green Chile Cornbread Mix. Mix well.
3. Remove the hot skillet from the oven. Add remaining 1 tablespoon of butter to the skillet & swirl to coat pan. Pour in cornbread batter and return to oven. Bake for 20 to 25 minutes, or until top is golden brown & toothpick inserted in center comes out clean.



*Enjoy!*

