



Brown Butter Skillet Cornbread

Ina Garten is my muse. I have every single one of her cookbooks, and I read them cover to cover like a great novel. She makes it, I try to make it! This one is an amazing new staple for my holiday table. Enjoy!

Ingredients:

- 2 sticks unsalted butter
- 2 1/4 cups whole milk
- 2 extra-large eggs, lightly beaten
- 3 cups all-purpose flour
- 1 cup sugar
- 1 cup yellow cornmeal (I use Quaker)
- 2 Tbs. baking powder
- 1 Tbs. kosher salt
- Flaked sea salt for sprinkling

Directions:

Preheat an oven to 350°F

Melt the butter in a large (12-inch/30-cm) round cast-iron skillet over medium heat. Continue to heat the butter until it's browned but not burnt. Pour the butter and any brown bits into a medium bowl. Don't wipe out the skillet; just set it aside.

Whisk the milk into the butter, then whisk in the eggs until combined. (DO NOT add the eggs directly to the hot butter or you will end up with buttery scrambled eggs!)

In a large bowl, whisk together the flour, sugar, cornmeal, baking powder and kosher salt. Make a well in the middle, pour the butter-and-milk mixture into the well and stir with a rubber spatula until *just* combined. (Don't worry if it's a little lumpy.) Set the batter aside for 15 minutes to rest (super important step!).

After the 15-minute rest period, stir the batter once more, then transfer it to the skillet, and smooth the top. Sprinkle generously with flaked sea salt and bake for 25 to 30 minutes, until a toothpick inserted in the center just comes out clean. The top may crack. Cut in wedges and serve warm or at room temperature.

Serves 10 to 12.