



# Sourdough Cornbread

1 cup sourdough starter (226 grams)

(room temperature and fed preferably the day before)

1 cup ground cornmeal (120 grams) (See below if using dried fermented corn)

2 fresh eggs (room temperature)

1/3 cup melted and cooled butter, Ghee or oil of your choice (76 grams)

1 teaspoon salt (6 grams)

1 cup buttermilk-room temperature if possible (240 grams)

2 Tablespoons sugar (25 grams)

1 cup flour-unbleached or freshly ground winter white berries (120 grams)

1-1/2 teaspoons baking soda (6.9 grams)

1-1/2 teaspoons baking powder (6.9 grams)

## Baking Instructions

1. Hand mix all, just until mixed, in one bowl
2. Don't overbeat, the batter will be lumpy
3. Greased 9-inch pan or use a silicone mat and only grease the sides of the pan
4. Bake in a preheated oven 350 degrees
5. Approximately, 25-40 minutes or until lightly brown (don't overbake)
6. The internal temperature should be 185 degrees Fahrenheit

### NOTE:

If using dried fermented corn, I usually use a 1/2 a cup of the dried fermented corn and a 1/2 cup of regular ground cornmeal.



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