

## CHIPOTLE CORN BREAD



# HILL'S HARVEST



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### **Ingredients:**

- 1 cup flour
- 1 cup corn meal
- 2 tbsp sugar
- 2 tbs baking powder
- 1 tsp salt
- 1 cup buttermilk **or** (4 tbsp powdered buttermilk & 1 cup water)
- 1 cup milk
- 1 egg beaten
- 6 tbsp melted butter
- 3 chopped chipotle peppers

### **Directions:**

Mix together all dry ingredients, and mix together all wet ingredients. Fold the wet ingredients into the dry until mixed (do not beat, as this causes the corn bread to be not so light and fluffy). Place a corn skillet or cast iron fry pan into a hot (450°) oven for 5 minutes then remove and brush with oil. Quickly add mixture into pan and bake for 20 to 25 minutes.

