**Rosemary Cornbread**

Ingredients:  
1 cup yellow cornmeal

1 cup all-purpose flour

1 tsp baking powder

½ tsp baking soda

½ tsp salt

5 TBSP sugar

1 TBSP chopped fresh or dried rosemary

2 large eggs

1 cup buttermilk, or 1 cup milk soured with 1 tsp lemon juice

1/3 cup olive or vegetable oil

Directions:  
1. Preheat oven to 425

2. Combine the seven dry ingredients, mix well

3. In a large mixing bowl, whisk together eggs, buttermilk and oil

4. Add the flour mixture to the wet mixture in two batches, Mix until just combined

4. Pour into 8 X 8, greased baking dish, garnish with fresh rosemary sprigs if you have them.

5. Bake 15 minutes or until set.

Variations:

Make with ½ whole wheat flour

Omit or replace the rosemary with other herbs

Bake as muffins

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