

Blanchard's Caribbean Cornbread

Ingredients

- 1 cup all-purpose flour
- 1 cup cornmeal (such as Arrowhead Mills)
- 2 tablespoons baking powder
- 1 teaspoon kosher salt
- 1/2 pound unsalted butter, at room temperature
- 3/4 cup sugar, scant
- 4 large eggs, at room temperature
- 1 1/2 cups cream style corn
- 1/2 cup (small can) crushed pineapple, drained well and squeezed
- 1 cup shredded jack or mild cheddar cheese

Preparation

Preheat the oven to 325 degrees. Butter and flour a 9" square baking dish.

Whisk together the flour, cornmeal, baking powder, salt and set aside. In a mixer, cream the butter and sugar. Add the eggs one at a time, beating well after each addition. (The mixture may appear curdled at some point, and that is OK.) Add the corn, pineapple, cheese, and mix to blend. On low speed, add the dry ingredients and mix until blended.

Bake until a tester is clean and the cornbread is golden brown on top, about 1 hour and 10 minutes. Serve warm.

To freeze, make sure the cornbread is at room temperature then double wrap it with plastic wrap. If you are looking to make a double batch, you must use a larger pan than 9x13.