

Olive Oil & Rosemary Cornbread

A winning combination; pair slow cooker turkey chili with olive oil & rosemary cornbread. The savory sweet flavors hold up to hearty chili. Enjoy it with a glass of wine with dinner or as an afternoon snack. Yields approx. 8 slices.

Simple Ingredients:

- 2/3 cup Villa Graziella organic Extra Virgin Olive Oil + more for drizzling
- 2/3 cup of buttermilk
- 1 cup all-purpose flour
- 1 cup yellow corn meal
- 2 large eggs, room temperature, slightly beaten
- 3 tablespoons organic sugar
- 2 tablespoons of fresh, chopped rosemary plus 2 sprigs for garnish
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon sea salt

Easy Directions:

1. Preheat oven to 425F° degrees, arrange rack in the oven to the center.
2. Generously brush a loaf pan with olive oil.
3. Place cornmeal into a large bowl, sift flour with baking soda, salt, sugar & rosemary into bowl.
4. In a second bowl, lightly whisk eggs, add buttermilk, then olive oil to bowl with eggs.
5. Mix on medium speed until combined.
6. Combine dry ingredients into the bowl of wet ingredients, in 2 batches, mix lightly on low speed.
7. Pour batter into a loaf pan, distribute evenly, top with a drizzle of olive oil & 2 rosemary sprigs.
8. Bake until golden brown approx. 25-30 minutes, or if a toothpick inserted into the center comes out clean.
9. Remove from oven & cool 30-45 minutes, run a knife or spatula around the edges to release.
10. Slice & enjoy!

Helpful Hints

- Substitute buttermilk with plain kefir, unflavored plain or Greek yogurt.
- No need to refrigerate, store tightly wrapped in wax or parchment paper for 2-4 days.
- Double ingredients, bake and keep loaves tightly wrapped in freezer paper, place in an airtight container and freeze up to 2 months.