



## Double Corn Cornbread

*Recipe adapted from Maple Leaf Duck Farms. For more information, visit [MapleLeafFarms.com](http://MapleLeafFarms.com).*

### Ingredients

2 cups yellow cornmeal  
2 cups all-purpose flour  
½ cup sugar  
1 tablespoon baking powder  
1 ½ teaspoons salt  
5 large eggs, separated  
2 cups buttermilk or Half and Half  
½ cup butter, melted, cooled  
1 cup fresh or thawed frozen corn kernels  
Optional honey butter\*

### Instructions

Set EGG for indirect cooking at 400°F/204°C.

In a large bowl, combine cornmeal, flour, sugar, baking powder and salt, mixing well. Place egg yolks in a medium bowl. Add half and half and set aside.

Beat egg whites with electric mixer until stiff peaks form. Add egg mixture and butter to dry ingredients, mixing just until dry ingredients are moistened. Lightly fold in corn, then beaten egg whites into batter.

Pour batter into a greased 13 x 9 inch baking pan. Place on the cooking grid and bake 22 to 25 minutes or until edges are golden brown and center springs back when touched lightly. Transfer to wire cooling rack.

At this point you can serve immediately or cool completely and use later. If using later, cover tightly with foil. Reheat on grill or in oven until warm.

Cut into squares. Serve with honey butter, if desired.

\*For optional honey butter, combine ½ cups softened butter with ¼ cup honey, mixing well. Transfer to a plastic container.

Makes 12 servings.