

# Maine Blueberry Cornbread

*a tempted recipe by Annika Firestone*

## *Fruit in this recipe*

Maine blueberry

## *Yield*

Serves 6-8

## *Ingredients*

1 tbsp butter, softened

1 cup & 1 tbsp AP flour

1 cup cornmeal

1/2 cup sugar

4 tsp baking powder

2/3 cup milk

1/2 cup corn oil

1 egg

1 cup Maine blueberries,  
fresh or frozen

## *Steps*

- Preheat the oven to 375°F.
- With a pastry brush, grease a pie pan with butter and set aside.
- In a large mixing bowl, add 1 cup of flour, the cornmeal, sugar, and baking powder. Give it a quick mix and set aside.
- In a medium mixing bowl, whisk the milk, oil, and egg.
- Make a small well in the dry ingredients and pour the wet ingredients on top. Mix with a spatula until just combined. Be careful not to overmix, but make sure there are no dry spots remaining.
- In another small bowl, toss the blueberries with the remaining tbsp of flour. Fold this into the batter mixing only 3-4 times to prevent spreading of colors.
- Transfer to the prepared pie pan, and place in the oven for about 40 minutes.
- Bake until golden and the center comes out clean with a wooden skewer. Remove from the oven and let cool in the pan for at least 10 minutes.
- Slice the cornbread and serve warm with butter or top with milk. Enjoy!

