



### **Ellis Island Ham and Cheese Cornbread**

*A twist on traditional cornbread makes it a mini meal*

- 1 cup self-rising flour
- 1 cup regular cornmeal
- 3 Tablespoons all-purpose flour
- 1 Tablespoon baking powder
- 1/2 teaspoon salt
- 1/4 cup granulated sugar
- 1/2 teaspoon onion powder
- 1/4 teaspoon garlic powder
- 1/4 cup melted butter
- 1-1/4 cups buttermilk
- 2 eggs
- 1 cup shredded cheddar cheese
- 1 cup fine chopped deli ham

**Optional Topping:** 2 Tablespoons soft butter; 1/2 Tablespoon honey; 3 Tablespoons pumpkin seeds or as desired

Preheat oven to 400-degrees F.

In large bowl, mix first 8 ingredients. Make a hole in center of dry ingredients, add butter, buttermilk, and eggs; mix to form a batter. Stir in cheddar cheese and fine chopped ham until combined.

Spread in oiled 9 or 10-inch cast iron skillet evenly; bake in preheated 400-degree F oven for 25 to 30 minutes or until golden brown.

In a small bowl, combine butter and honey; spread over top of hot baked bread; sprinkle with pumpkin seeds as desired. Serve warm or cold. Serve in wedges Yield: Serves about 8

**Cook's Note:** The original recipe used 1-1/4 cups self-rising cornmeal. Since our stores didn't have this product, I substituted corn meal, all purpose flour, baking powder, and salt. I also added the optional topping ingredients. The cornbread at the Festival was served in squares without any toppings.

**Recipe Inspired and Served at:** 2019 Cornbread Alley Recipes at the National Cornbread Festival – Boy Scout Troop #63

**About the Recipe:** This recipe is a twist on traditional cornbread, and the idea of adding available meats or cheeses to bread probably was brought to our country by some of the Ellis Island immigrants. The cast iron skillet makes the crust crunchy and so delicious. Tiny pieces of ham and cheese are baked in the cornbread, which is moist and delicious to serve with soup or a salad.