



Baklouti Chili Cheddar Cheese Cornbread

Ingredients:

- 2 cups whole wheat flour
- ½ cup yellow cornmeal
- 2 Tbsp. honey
- 1 Tbsp. baking powder
- 1 tsp. kosher salt
- 1 ½ cups whole milk
- 2 large eggs, lightly beaten
- ½ cup Baklouti Chili Olive Oil
- 8 oz. sharp grated cheddar, 2 oz. reserved
- 1/3 cup chopped scallions + 2 Tbsp. reserved
- 2 Tbsp. seeded and finely diced Anaheim pepper

Preheat oven to 350 degrees F. Grease 9X9 inch baking pan with Baklouti Chili Olive Oil.

Combine flour, cornmeal, honey, baking powder, and salt in a large bowl. In separate bowl, combine milk, eggs, and Baklouti Chili Olive Oil. With a wooden spoon, stir the wet ingredients into the dry. Mix in the grated cheddar, scallions and Anaheim peppers.

Pour the batter into the prepared pan, smooth the top and sprinkle with reserved cheese and scallions. Bake for 30-35 minutes, or until a toothpick comes out clean. Cool and cut into large squares. Serve warm or at room temperature.

alla vita, 27 State Street, 225-6526, allavitavermont.com