

## Bacon and Cheddar Cornbread

<http://unihomemaker.com/2013/09/17/bacon-and-cheddar-cornbread/>

### *Ingredients:*

- 4 slices of good quality bacon, cubed
- 1 egg
- 1/2 cup of canola oil
- 3/4 cup of buttermilk
- 1 (15 ounce) box of cornbread mix (I used Trader Joe's brand)
- 3 scallions, finely chopped
- 1 cup of shredded sharp cheddar cheese

### *Preparation:*

In a medium skillet over medium heat, brown bacon until crisp. Using a slotted spoon, transfer bacon to a plate lined with paper towel; set aside. Reserve about 1 teaspoon of bacon fat for greasing the baking pan.

Preheat the oven to 350 degrees F. Grease an 8-inch round baking pan with the reserved bacon fat.

Using a stand or electric mixer (or mix by hand) beat egg, oil and buttermilk until well blended. Add cornbread mix, chopped scallions, cheddar cheese and bacon. Continue to mix until just moistened, do not overmix. Pour batter into the prepared pan.

Bake for 35-40 minutes or until toothpick/tester inserted into the center comes out clean. Let the cornbread cool slightly before serving.