



GREEN CHILE CORNBREAD

INGREDIENTS

- 3/4 cup medium/fine ground cornmeal
- 3/4 cup masa harina
- 1/2 cup whole grain (or white) spelt flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 large egg
- 1 cup low-fat buttermilk
- 1/2 cup Blue Moose of Boulder Green Chile Hummus
- 1/4 cup butter, melted
- 1 1/2 tablespoons honey
- 4oz can diced green chiles, drained of excess liquid
- 1 tablespoon butter



Moose Tip: This recipe can also be made with our Roasted Red Pepper Hummus and diced red peppers. Aside from serving with a bowl of chile, this cornbread can be great for breakfast (just top it with a sunny side up egg)!
#BlueMooseOnTheLoose

INSTRUCTIONS

1. Preheat your oven to 400° F.
2. In a large bowl combine the cornmeal, masa harina, spelt flour, baking powder, and salt. Stir well.
3. In a medium bowl whisk the egg. Then whisk in the buttermilk and hummus until thoroughly combined.
4. In a small bowl, whisk the melted butter and honey together until combined. Pour into the wet ingredients and whisk to combine.
5. Pour the wet ingredients into the large bowl of dry ingredients and stir with a wooden spoon until just combined (when you no longer see dry flour).
6. Fold in the diced green chiles until evenly distributed. Let the batter sit for 5 minutes on the counter.
7. Meanwhile, add the remaining 1 tablespoon butter to a 9-inch cast iron skillet (or baking pan). Place in the oven for a few minutes until melted. Carefully tilt the pan around until the bottom and sides are coated with the butter.
8. Pour the batter into the hot pan and gently spread to the edges
9. Bake for 24-30 minutes, until the edges are golden brown and a toothpick comes out nearly clean. (Baking time may vary in a standard baking dish as opposed to cast iron. If using a 10 inch skillet, baking time will decrease slightly. If using an 8 inch skillet, baking time will increase slightly.)
10. Let fully cool, then cut into slices and serve with a bowl of your favorite chili.