

Mediterranean Rosemary Cornbread

This recipe is vegetarian.

Tools (in order of appearance):

- Knife/Scissors, 2 Bowls, Whisk, Wooden Spoon, 9" Diameter Baking Dish, Oven, Toothpicks

Ingredients:

- 1 cup yellow cornmeal
- ¼ cup olive oil
- 1 tsp salt
- 1 tsp rosemary leaves, finely chopped; can get more for decoration post-baking
- ¾ cup Greek yogurt
- ⅔ cup warm milk
- 1 tsp baking powder
- ½ cup all-purpose flour
- 1 egg, room temperature
- ½ tsp sugar



Instructions:

1. Pre-heat oven to 400° F.
2. Chop 1 tsp of rosemary leaves.
3. Mix cornmeal, flour, baking powder. Set aside.
4. In another bowl, lightly whisk egg. Add salt and sugar. Whisk to mix in. Add yogurt. Whisk again.
5. Add dry ingredients, chopped rosemary, and warm milk. Use a wooden spoon to mix together and create dough.
6. Add olive oil to dough and mix dough one more time.
7. Coat the baking dish with olive oil. (Butter or cooking spray works too.) Pour dough into the baking dish.

8. Bake for 25 minutes in a regular oven and 20 in toaster oven. Check with toothpick. Turn oven off and let cook inside for a few more minutes (3-5). Take bread out and let bread cool on cooling rack.

Tips:

1. If you don't use a 9" diameter dish, make sure there's 1 inch of dough thickness across the whole pan.
2. Using a whisk when more liquids are added is easier.

Original Recipe:

<https://mediterraneanlatinloveaffair.com/rosemary-cornbread/>