



# Hot Water Cornbread



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## Introduction

Hot water cornbread is a delightful southern dish that can be enjoyed as a side or a snack. It features a simple, comforting flavor and a unique texture that comes from the combination of hot water and cornmeal. This recipe is easy to make and requires only a handful of ingredients, making it a perfect addition to any meal.

## Detailed Ingredients with measures

- 1 cup cornmeal
- 1 teaspoon salt
- 1 cup boiling water
- 1 tablespoon vegetable oil (for frying)

## Prep Time

The preparation time for this hot water cornbread is approximately 10 minutes.

## Cook Time, Total Time, Yield

Cook time is about 15 minutes, making the total time around 25 minutes. This recipe yields around 6 servings, depending on the size of the cakes you make. Enjoy this delicious cornbread alongside your favorite dishes!



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## Detailed Directions and Instructions

### Step 1: Preheat the Oven

Preheat your oven to 450°F (232°C) to ensure it reaches the right temperature for baking the cornbread.

### Step 2: Prepare the Cornmeal Mixture

In a mixing bowl, combine 1 cup of cornmeal, 1 cup of all-purpose flour, and 1 teaspoon of salt. Mix these dry ingredients thoroughly.

**Step 3: Add Baking Powder**

Stir in 2 teaspoons of baking powder into the cornmeal and flour mixture to help the cornbread rise.

**Step 4: Incorporate Wet Ingredients**

In a separate bowl, whisk together 1 cup of milk and 1 egg. Gradually add this mixture to the dry ingredients, stirring until just combined.

**Step 5: Melt the Fat**

In a small saucepan, heat 1/4 cup of lard or vegetable oil until it's melted. This will add moisture and flavor to the cornbread.

See also [Perfectly Toasted Walnuts in Easy Steps](#)

**Step 6: Combine Fat with Batter**

Once melted, pour the fat into the batter and mix thoroughly until you achieve a smooth consistency.

**Step 7: Prepare the Baking Dish**

Pour the batter into a greased 8-inch square baking dish or cast iron skillet. Spread it evenly to ensure even baking.

**Step 8: Bake the Cornbread**

Place the baking dish in the preheated oven and bake for approximately 20-25 minutes, or until the top is golden brown and a toothpick inserted in the center comes out clean.

### Step 9: Cool and Serve

Remove the cornbread from the oven and let it cool for a few minutes before cutting it into squares. Serve warm.

## Notes

### Tip for Moisture

For added moisture, consider incorporating a tablespoon of honey or sugar into the batter if you prefer a sweeter cornbread.

### Storage Instructions

Store any leftovers in an airtight container at room temperature for up to 2 days, or refrigerate for longer freshness.

### Serving Suggestions

This cornbread pairs well with dishes like chili, soups, or any hearty meal that can benefit from a side of bread.

### Variation Ideas

Feel free to add ingredients such as jalapeños, cheese, or corn kernels to the batter for additional flavor and texture.



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## Cook techniques

### Using Hot Water

Using hot water in the cornbread recipe helps to create a beautifully moist texture. The heat also allows the cornmeal to swell, which results in a lighter bread.

### Mixing Method

It's essential to thoroughly mix the ingredients but avoid overmixing, as this can lead to dense cornbread. Just combine until everything is moistened.

See also Eggless Whole Wheat Coffee Cake

### **Choosing the Right Pan**

Selecting a cast-iron skillet or an oven-safe dish will enhance the crust by providing even heat distribution, giving a nice golden brown finish.

### **Preheating the Pan**

Preheating the pan before adding the batter contributes to the formation of a crispy crust. This step ensures a better texture contrast between the crunchy exterior and soft interior.

### **Understanding Doneness**

Check for doneness by inserting a toothpick into the center. It should come out clean or with a few crumbs, indicating the cornbread is ready.

## **FAQ**

### **Can I use cold water instead of hot water?**

Using cold water will not yield the same results, as hot water is crucial for hydrating the cornmeal and achieving the desired texture.

### **How can I make the cornbread sweeter?**

You can add sugar or honey to the batter to adjust the sweetness according to your preference.

### **Can I use a different type of cornmeal?**

Yes, you can use different types of cornmeal, but the texture and flavor may vary. Experimenting can lead to unique results.

**Is it possible to add ingredients like cheese or jalapeños?**

Absolutely! Feel free to incorporate ingredients like cheese or jalapeños for added flavor and texture.

**How should I store leftover cornbread?**

Store any leftover cornbread in an airtight container at room temperature for a couple of days, or refrigerate it for longer freshness.



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## Conclusion

Hot water cornbread is a delightful and quick dish that brings warmth and comfort to any meal. Its simple ingredients and straightforward preparation make it a favorite among many. Whether served alongside soups, stews, or enjoyed on its own, this cornbread is sure to please. Embrace the rich flavor and texture, and share this recipe with friends and family for a delicious addition to your dining table.

See also [Blueberry Scones Recipe for Perfect Morning Treats](#)

## More recipes suggestions and combination

### **Chili and Hot Water Cornbread**

Pair your hot water cornbread with a hearty bowl of chili for a satisfying and filling meal. The cornbread's texture complements the rich, spiced flavors of the chili perfectly.

### **Grilled Chicken with Cornbread Stuffing**

Serve hot water cornbread as a stuffing for grilled chicken. The cornbread will add flavor and moisture, making for a deliciously tender dish.

### **Vegetable Soup and Cornbread**

Enjoy your hot water cornbread with a warm vegetable soup. This combination offers comforting flavors and is perfect for chilly days.

### **Collard Greens and Cornbread**

Hot water cornbread pairs wonderfully with collard greens. The

earthiness of the greens, combined with the sweet, moist corn flavor, creates a delightful balance.

### **Breakfast with Eggs and Cornbread**

Make hot water cornbread a part of your breakfast by serving it alongside eggs. Whether fried, scrambled, or poached, eggs and cornbread make a hearty start to your day.



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