

Our State eats

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Cornbread With Caramelized Apples

Yield: 6-8 servings.

- ¾ cup + 2 tablespoons unsalted butter**
- 1 medium sweet onion, thinly sliced**
- 1½ teaspoons salt, divided**
Freshly ground black pepper
- 4 Pink Lady apples, peeled, cored, and thinly sliced**
- 1 teaspoon dried thyme leaves**
- 1 teaspoon ground sage**
- 4 tablespoons brown sugar, divided**
- 1½ cups cornmeal**
- 1 cup all-purpose flour**
- 1 tablespoon baking powder**
- 2 large eggs**
- 1½ cups buttermilk**
- 5 sprigs fresh thyme**

Preheat oven to 400°. Melt all of the butter in a cast-iron skillet over medium-high heat. Pour all but 2 tablespoons into a small bowl; set aside.

Add onion to butter in skillet; season with ½ teaspoon salt and pepper, and cook, stirring occasionally, until onion begins to brown (about 4 minutes). Add apples, dried thyme, sage, and 2 tablespoons brown sugar, stirring often, until apples are softened. Transfer apple mixture to a medium bowl and set aside.

Whisk cornmeal, flour, baking powder, 1 teaspoon salt, and remaining 2 tablespoons brown sugar in a large bowl. Gradually whisk in eggs, buttermilk, and ¾ cup reserved melted butter until batter is smooth. Fold in half of apple mixture and scrape batter into cast-iron skillet. Top with remaining apple mixture and fresh thyme sprigs.

Bake cornbread in preheated oven for 30 to 40 minutes or until edges are golden brown. A knife inserted into the center should come out clean. Let cornbread sit for 5 minutes before serving.



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