

# BREAKFAST CORNBREAD WITH BLUEBERRIES & GOAT CHEESE

Recipe inspired by Shutterbean and my cornbread dreams

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## INGREDIENTS

- 1 1/4 cup all-purpose flour
- 3/4 cup corn meal
- 2 T sugar
- 2 t baking powder
- 1/2 t salt (optional)
- 2 T maple syrup (or honey!)
- 1 cup milk - 2 T
- 1/4 cup vegetable oil
- 1 egg, beaten
- a handful of blueberries
- 2 oz. goat cheese, crumbled

## DIRECTIONS:

1. Preheat oven to 400 F. Grease and 8 or 9 inch pan.
2. Whisk together dry ingredients (flour, corn meal, sugar and baking powder).
3. Place maple syrup in a 2 cup measuring cup and fill to the 1 cup mark with milk. Whisk in oil and egg. Stir into the dry ingredients.
4. Pour batter into prepared pan. Sprinkle with blueberries and crumbled goat cheese.
5. Bake 20-25+ minutes or until light gold brown and toothpick inserted in the center comes out clean.