

Pumpkin Cornbread

6 T butter melted
2 cups House-Autry Mills Yellow Cornmeal
1/3 cup sugar
2 T corn flour
2 t baking powder
1 t baking soda
1 t salt
1/4 t pumpkin pie spice
1 cup buttermilk
8 ounces sour cream
1 egg, lightly beaten
3/4 cup canned pumpkin
whipped butter, optional

Heat oven to 350 degrees. Generously brush a 12-inch cast iron skillet with the 2 tablespoons of butter; set aside remaining butter.

In large mixing bowl combine cornmeal, sugar, corn flour, baking powder, baking soda, salt and pumpkin pie spice. In another bowl combine remaining butter, buttermilk, sour cream, egg and pumpkin; whisk into cornmeal mixture. Pour into prepared pan.

Bake for 22-25 minutes or until a toothpick inserted off-center comes out clean. Cool on wire rack. Serve with warm with whipped butter.