

Loaded Pumpkin Cornbread



Servings:

8 servings

Prep Time:

15 min

Cook Time:

40 min

Ingredients

- 1 cup **Pumpkin Puree**
- 1 cup **Buttermilk**
- 2 tbsp **Olive Oil**
- 1 tbsp **Maple Syrup**
- 2 each **Eggs**
- 1 1/3 cup **Cornmeal, Yellow**
- 1/4 cup **Almond Flour**
- 1/2 cup **Flour**
- 1 tbsp **Baking Powder**
- 1/2 tsp **Baking Soda**
- 1 tsp **Salt**
- 1 tbsp **Butter**
- 1/4 cup **Shallots (2 each)**, thinly sliced
- 1/2 cup **Cotija Cheese**, crumbled

Method of Preparation

Step 1

Preheat the oven to 400 degrees F.

Place a baking dish or cast-iron skillet in the oven to heat up.

In a bowl, whisk together the pumpkin, buttermilk, olive oil, maple syrup, and eggs.

Step 2

Add the cornmeal, almond flour, flour, baking powder, baking soda, and salt. Mix until all combined.

Step 3

Remove the baking dish from the oven and add the butter. Brush the melted butter on the sides of the dish making sure the entire dish is covered in butter.

Step 4

Pour the batter into the baking dish.

Top with shallots, cheese, and pumpkin seeds.

Bake for 35-40 minutes.

Step 5

Allow to cool in the pan for about 20 minutes before serving.

- 1/3 cup **Pumpkin Seeds**

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