

## 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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