



## Cranberry Cornbread with Orange Butter

Recipe By CHEF ABBY J

SERVES: 8

### CORNBREAD:

- ☐ 1 (12.5 oz.) box honey butter cornmeal mix
- ☐ 1/2 cup milk
- ☐ 7 tbsp. butter, melted
- ☐ 1 egg
- ☐ 1 orange, zested
- ☐ 1/2 cup cranberries, chopped
- ☐ 1/4 whole cranberries
- ☐ 1/4 cup chives, chopped

### DIRECTIONS:

- ☐ 1. Preheat the oven to 375°F and melt 1 tbsp. butter into a 10-inch cast iron skillet.
- ☐ 2. Stir together the milk and egg and pour into the mix.
- ☐ 3. Add half the chives and fold in the chopped cranberries.
- ☐ 4. Pour into the skillet and add the remaining chives and whole cranberries on top.
- ☐ 5. Bake for 30 minutes until golden brown.

### ORANGE BUTTER:

- ☐ 1/2 cup butter, softened
- ☐ 3/4 cup powdered sugar
- ☐ 1 tbsp. orange juice
- ☐ 1 orange, zested

### DIRECTIONS:

- ☐ 1. Whisk together until smooth.
- ☐ 2. Store in an airtight container in the refrigerator.

*Let the holidays begin with this festive Cranberry Cornbread and dreamy Orange Butter.*

**Did you make this recipe?**

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