



# THE PALEY CENTER FOR MEDIA

## Waffles + Mochi's Teamwork Cornbread



### Ingredients

- 1½ cups finely ground yellow cornmeal
- ¾ cup all-purpose flour
- 1 teaspoon salt
- 3½ teaspoons baking powder
- ¼ teaspoon baking soda
- 2 cups full fat buttermilk
- ¼ cup honey, optional
- 2 large eggs
- 1 stick unsalted butter, melted

### Directions

1. Preheat the oven to 400 degrees. Grease a 9 x 9-inch square baking pan or 9-inch skillet.
2. To a medium mixing bowl, add the cornmeal, flour, salt, baking powder, baking soda and whisk to combine. Use your fingers to make a well, or indentation, in the center of your dry ingredients.
3. To a medium bowl or liquid measure cup, add the buttermilk, honey and eggs. Whisk just until the ingredients are incorporated.
4. Pour the wet mixture into the dry ingredients. Using a wooden spoon or a spatula, stir to combine. Fold in the melted butter.
5. Pour the batter into the baking pan and place it in the oven. Bake for 25 to 30 minutes until the top is lightly browned and the sides cleanly pull away from the pan. Allow the cornbread to cool slightly before cutting into it. Serve warm or at room temperature, topped with butter. Now that's what we call teamwork!



### Waffles + Mochi

Curious puppet pals from  
Netflix's Waffles + Mochi

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RECIPES/TEAMWORK-CORNBREAD/  
RECIPE BY YEWANDE KOMOLAFE  
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