




Wild Hive Farm

Community Grain Project

Wild Hive Farm is dedicated to providing you with the freshest and most nutritious wholegrain products. We showcase locally grown and organic grain productions throughout the Hudson Valley and New York region.

 @wildhivefarm

Wild Hive Cornbread

Wet Ingredients

- Olive Oil or Melted Butter—2oz
- Beaten Eggs—4 large eggs
- Sugar— 1 Tablespoon
- Buttermilk or Kefir—3 cups

Dry Ingredients

- Wild Hive Cornmeal—3 cups (12 oz)
- Wild Hive Soft White All Purpose Flour—2 cups (8oz)
- Baking Powder—1 1/2 teaspoons
- Baking Soda—1 1/2 teaspoons
- Salt—2 teaspoons

Other Ingredients

- Corn Kernels—10 oz.
- Pickled Jalapenos—4-5 peppers chopped to your preference
- Sharp Cheddar—12 oz shredded

Directions: Preheat oven to 350°. Whisk wet ingredients together. Whisk dry ingredients together and integrate into wet ingredients. Fold in jalapenos and corn kernels. Add batter to an oiled 2" x 8" x 13" pan. (Can also fit in two 3"x5"x8" loaf pans) Garnish with cheese and bake for 25-30 minutes until light brown color and internal temperature is 180°.