

Savory Cornbread Loaf

A savory cornbread quick bread with sweet fennel sausage, chopped pecans, dried cranberries, and diced apples, enhanced with the flavor of Honeybush Pumpkin Chai tea.

PREP TIME: 20 minutes

COOK TIME: 40 minutes

1 C cornmeal
1 C all-purpose flour
1/4 C sugar
1 T baking powder
1/2 t salt
1/2 t baking soda
1/2 C brewed Honeybush Pumpkin Chai tea, cooled

1/2 C buttermilk
2 lg eggs
1/4 C melted butter
1/2 C cooked sweet fennel sausage, crumbled
1/2 C chopped pecans
1/2 C dried cranberries
1/2 C diced apples

PREHEAT THE OVEN to 375°F.

GREASE A 9x5-inch loaf pan.

MIX THE CORNMEAL, flour, sugar, baking powder, salt, and baking soda in a large bowl.

WHISK THE Honeybush Pumpkin Chai tea, buttermilk, eggs, and melted butter together.

ADD THE WET INGREDIENTS to the dry ingredients and stir until just combined.

FOLD IN THE SAUSAGE, pecans, cranberries, and apples.

POUR THE BATTER into the prepared loaf pan.

BAKE FOR 40 MINUTES, or until a toothpick inserted into the center comes out clean.

COOL SLIGHTLY before serving.