**Rosemary Orange Cornbread**

**Ingredients:**

* 1/2 cup melted butter
* 3 eggs
* 1 cup buttermilk
* juice and zest of 1 orange
* 2 tbsp. fresh rosemary or 2 tsp dried (or combination)
* 1/2 cup sugar
* 1 1/4 cup flour
* 1 1/4 cup cornmeal
* 8 ounces Paradise Fruit Candied Orange Peel
* 1/2 tsp baking soda
* 1 tsp baking powder
* 1 tsp salt

**Directions:**

Preheat oven to 375 degrees and line a loaf pan with parchment paper.

Mix butter, eggs, buttermilk, and orange juice in a small bowl and set aside.

In a medium bowl, combine remaining ingredients and blend well.

Add liquid ingredients to flour mixture. Mix until just blended. Do not over mix.

Pour batter into lined loaf pan.

Bake for 1 hour or until toothpick comes out clean. If the bread begins to brown too quickly, cover with foil for the last 15 minutes.