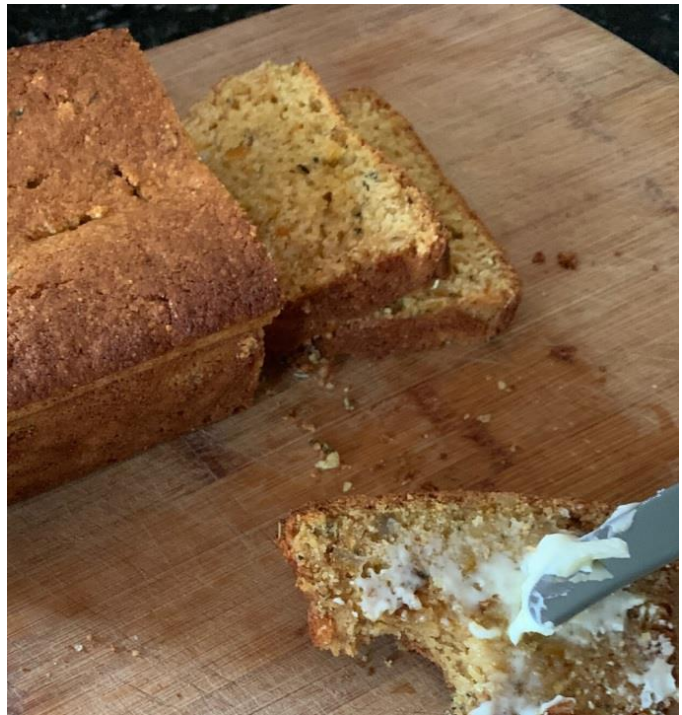


Rosemary Orange Cornbread

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.