Breakfast Corn Buckle
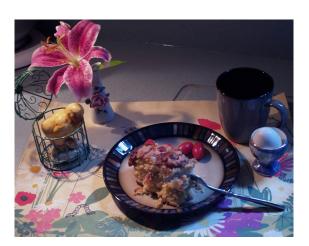
Cake Ingredients

- 1½ cups all-purpose flour
- ½ cup cornmeal
- ¾ cup sugar
- 2½ tsp. baking powder
- ¼ tsp. salt
- 1 large egg
- ¾ cup milk
- ¼ cup (½ stick) unsalted butter, melted
- 2 cups fresh or frozen corn kernels

Topping Ingredients

- ½ cup sugar
- ⅓ cup all-purpose flour
- ½ tsp. ground cinnamon
- ¼ cup (½ stick) unsalted butter, softened
- 4-6 strips bacon, cooked and crumbled

Directions

1. Preheat your oven to 375°F. Grease an 8" square baking dish and set aside.
2. In a large bowl, whisk together the flour, cornmeal, sugar, baking powder, and salt until well-combined.
3. In a separate bowl, whisk together the egg, milk, and melted butter until blended. Pour the wet ingredients into the dry ingredients and stir just until fully-moistened. Fold in the corn kernels.
4. Spread the batter evenly in the greased baking dish. To prepare the topping, stir together the sugar, flour, and cinnamon until uniform. Work in the butter with your hands until large crumbs form. Add the crumbled bacon and toss until all bacon is well-distributed. Sprinkle the topping evenly on top of the cake batter.
5. Bake the buckle for 30-40 minutes, or until a toothpick inserted in the center comes out clean. Leave to cool for about 15 minutes. Slice and serve warm. Store leftovers in an air-tight container.