

Ham Cheddar Broccoli Cornbread Cakes

Savory baked cornbread with cooked ham, broccoli, and cheddar.



PREP
15 minutes

COOK
25 minutes

TOTAL
45 minutes

SERVES
16 cakes

INGREDIENTS

- 1 cup plain fine- or medium-ground cornmeal
- 1 cup all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt, less for salty ham
- 1 cup milk
- 2 large eggs
- 1/4 cup vegetable oil, plus extra for pans
- 1 cup fully cooked ham, finely diced
- 1 cup finely chopped fresh broccoli florets
- 1 cup shredded cheddar cheese

DIRECTIONS

1. Heat oven to 400 degrees F. Grease 16 standard muffin wells. Steam finely chopped fresh broccoli 2 to 3 minutes; drain, cool, and pat dry.
2. Whisk cornmeal, flour, baking powder, and salt in a bowl. Separately whisk milk, eggs, and oil.
3. Stir wet ingredients into dry just until combined. Gently fold in cooked ham, dry broccoli, and cheddar.
4. Fill wells three-quarters full; yield is about 14 to 16 cakes. Bake 20 to 25 minutes, checking at 18. Centers must be set, without wet batter, and reach 165 degrees F when using leftover ham.
5. Rest in pans 5 minutes, loosen edges, and transfer to a rack. Serve warm and refrigerate leftovers promptly.

SWAPS & NOTES

Dish option: Grease an 8-inch square pan. Bake about 25 to 35 minutes, until set; check for 165 degrees F with leftover ham. Rest 10 minutes. Timing differs from muffins.

Frozen broccoli: Thaw, chop, and squeeze dry; measure 1 cup and skip steaming. Use plain cornmeal, not self-rising or boxed mix.

Use safely stored cooked ham. Refrigerate cakes within 2 hours (1 hour above 90 degrees F) at 40 degrees F or below. Use within 3 days or sooner if ham was older.

Reheat to 165 degrees F. Freeze airtight up to 2 months for quality; thaw refrigerated. Total time includes 5 minutes resting.

TIPS FOR SUCCESS

Chop fillings small and fold gently. Test a bread portion for wet batter, avoiding cheese pockets.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/ham-cheddar-broccoli-cornbread-cakes/>