

Cornbread

American · Side Dish · Easy · 35 min total · Serves 8

Golden, buttery Southern cornbread with a crispy crust — the perfect companion to chili or BBQ.

Ingredients

- 1 cup cornmeal (yellow)
- 1 cup all-purpose flour
- 2 tbsp sugar
- 1 tbsp baking powder
- 0.5 tsp salt
- 2 large eggs
- 1 cup buttermilk
- 4 tbsp butter (melted for batter)
- 1 tbsp butter (for skillet)

Method

1. Preheat oven 400F. Place 1 tbsp butter in cast-iron skillet and place in oven to preheat.
2. Whisk cornmeal, flour, sugar, baking powder, salt.
3. In another bowl, whisk eggs, buttermilk, melted butter. Combine wet and dry.
4. Carefully swirl hot butter in skillet. Pour batter in.
5. Bake 20-25 min until golden and toothpick comes out clean. Serve warm.

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