

Cornbread

American · Side Dish · Easy · 30 min total · Serves 8

Moist, slightly sweet cornbread with a golden crust. Perfect with chili or BBQ.

Ingredients

- 1 cup cornmeal
- 1 cup flour
- 0.33 cup sugar
- 1 tbsp baking powder
- 0.5 tsp salt
- 1 cup buttermilk
- 2 eggs
- 0.25 cup butter (melted)

Method

1. Preheat oven to 400°F (200°C). Grease 9-inch skillet or pan.
2. Mix dry ingredients. Whisk buttermilk, eggs, butter together.
3. Combine wet and dry. Pour into pan.
4. Bake 20-25 min until golden and toothpick clean.

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