



Southern Corn Pone Bread

Jacob · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

8

Description

This corn pone recipe is a bona fide Southern tradition. It is unsweetened, baked in a cast iron skillet, and tastes just like what Grandma used to make.

Ingredients

— ¼ cup canola oil - 1 ½ cups white cornmeal - 1 ½ teaspoons salt - 1 ¾ cups buttermilk - 2 large eggs

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). Preheat a 9-inch cast iron skillet on the center rack. Carefully remove the preheated skillet from the oven and pour in oil; gently swirl to coat the bottom and sides. Return the skillet to the oven for 10 minutes. Meanwhile
2. mix together cornmeal and salt in a medium bowl. Beat in buttermilk and eggs to form a thin batter. Carefully pull out the center rack and pour batter into hot oil in the skillet. Bake in the preheated oven until a toothpick inserted into the center comes out clean
3. 20 to 25 minutes. If desired
4. turn the oven to broil for the last few minutes of baking to brown the top. Shake the skillet to release corn pone. Serve warm in the skillet or turn out onto a serving plate.