



Sour Cream Cornbread

Jacob · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

16

Description

This is an easy sour cream cornbread recipe that you can make to go with your chili BBQ sandwiches beans and many other meals

Ingredients

- - 2 cups cornmeal - 2 cups all-purpose flour - 1 ½ cups white sugar - 1 teaspoon salt - 1 teaspoon baking soda - 2 cups sour cream - 1 cup butter
- melted - 4 large eggs

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease a 9x13-inch baking dish. Mix cornmeal
2. flour
3. sugar
4. salt
5. and baking soda together in a large bowl. Add sour cream
6. butter
7. and eggs; stir until fully incorporated. Pour batter into the prepared baking dish. Bake in the preheated oven until a toothpick inserted in the center of the cornbread comes out clean
8. 30 to 35 minutes. Recipe Tips This recipe can also be made into muffins. Bake for about 25 minutes. Remember to make honey butter to serve with your cornbread! Half honey
9. half butter.