

Real Southern Cornbread

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

12

Description

This is the real stuff Find your cast iron skillet and whip up a batch of cornbread tonight

Ingredients

- - 2 cups cornmeal - 2 cups all-purpose flour - $\frac{1}{2}$ teaspoon salt - 2 tablespoons baking powder - 2 eggs - 1 cup margarine
- melted - 4 cups buttermilk - $\frac{1}{4}$ cup corn oil

Instructions

1. In a large bowl mix together the corn meal
2. flour
3. salt
4. and baking powder. In a separate bowl mix together the eggs
5. butter
6. and buttermilk. Add to the dry ingredients and stir until well blended. Heat a dry 12 inch cast iron skillet over high heat for 2 minutes. Add corn oil to skillet
7. swirl oil around to coat bottom and sides. Leave remaining oil in pan. Return to high heat for 1 minute. Pour the cornbread batter into the skillet and cook on high heat until bubbles start to form in the center. Remove from stove. Bake in a preheated 400 degree F (200 degree C) oven for 40 to 50 minutes
8. or until a knife inserted into the center comes out clean. Serve warm.