



Cast Iron Skillet Buttermilk Cornbread

Jacob · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

30 mins

Description

This recipe is for those people that do not like sweet cornbread For me this is my comfort food and what I grew up on

Ingredients

- - 1 cup white cornmeal - ½ cup yellow cornmeal - ½ cup all-purpose flour - 4 teaspoons baking powder - 1 teaspoon salt - 1 cup buttermilk - 2 tablespoons lard - 2 tablespoons vegetable oil - 1 large egg - 1 teaspoon butter
- or as needed - 1 pinch paprika (Optional) - 1 pinch kosher salt (Optional)

Instructions

1. Place a cast iron skillet in the oven and preheat to 450 degrees F (230 degrees C). Mix white cornmeal
2. yellow cornmeal
3. flour
4. baking powder
5. and salt together in a large bowl. Add buttermilk
6. lard
7. and vegetable oil; stir well to combine. Stir in egg until smooth batter forms. Remove hot cast iron skillet from oven
8. melt butter in skillet
9. then pour in batter. Top with paprika and kosher salt. Return skillet to oven. Reduce temperature to 425 degrees F (220 degrees C) and bake until cornbread is golden brown and pulling away from the sides of the pan
10. about 15 minutes. Remove from oven to cool slightly
11. about 5 minutes. Cut into wedges. Cook's Notes: For a lighter version
12. you can do the following: substitute the lard and butter with your favorite cooking oil; substitute the buttermilk with 2 percent or skim buttermilk; do not sprinkle mixture top with kosher salt. To turn up the heat: add a 4-ounce can of diced green chiles in the mixture; substitute the paprika with cayenne pepper.