



🍴 12 People

🕒 40 Mins

🍴 220 kcal

★ ★ ★ ★ ★

Southern Cornbread

CRISPY AND GOLDEN

INGREDIENTS

2 cups cornmeal

1 cup all-purpose flour

1/4 cup sugar

4 tsp baking powder

DIRECTIONS

1. Preheat oven to 450°F. Place a well-seasoned 10-inch cast iron skillet in the oven to heat for 10 minutes. This is crucial for the signature crispy crust.

2. Whisk together cornmeal, flour, sugar, baking powder, and salt in a large bowl. In another bowl, beat eggs and buttermilk together.

3. Combine wet and dry ingredients, stirring until just mixed. Fold in



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2 cups cornmeal

1 cup all-purpose flour

1/4 cup sugar

4 tsp baking powder

1 tsp salt

2 cups buttermilk

2 large eggs

1/2 cup melted butter

4 tbsp bacon drippings

Honey for serving

DIRECTIONS

1. Preheat oven to 450°F. Place a well-seasoned 10-inch cast iron skillet in the oven to heat for 10 minutes. This is crucial for the signature crispy crust.
2. Whisk together cornmeal, flour, sugar, baking powder, and salt in a large bowl. In another bowl, beat eggs and buttermilk together.
3. Combine wet and dry ingredients, stirring until just mixed. Fold in melted butter carefully. Remove hot skillet and add bacon drippings.
4. Pour batter into hot skillet (it should sizzle). Bake at 450°F for 20 minutes until golden and a toothpick comes out clean. Cut into wedges and serve with butter and honey.