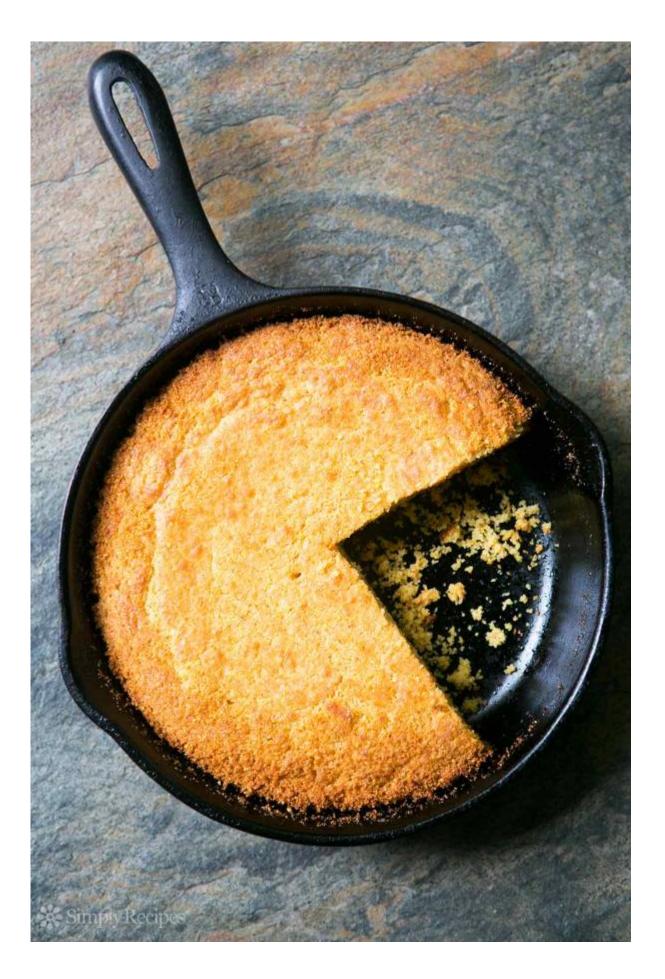
2025/02/19 20:31 1/2 Southern Cornbread

Southern Cornbread



Ingredients

- 1 Tbsp bacon drippings
- 2 cups cornmeal OR 1 1/2 cups cornmeal and 1/2 cup flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1 Tbsp sugar (optional)
- 1 egg (optional)
- 1 1/4 cups buttermilk
- 6 Tbsp unsalted butter, melted

Info

Prep: 10Cook: 20Serves: 6-10

Source



Directions

- 1. Preheat pan with bacon drippings: Put the bacon drippings in a 9 or 10-inch cast iron skillet and put the skillet into the oven. Then preheat the oven to 400°F with the skillet inside. (If you don't have an iron skillet, you can use an uncovered Dutch oven or a metal cake pan.)
- 2. Make the batter: Whisk together all the dry ingredients (cornmeal, baking soda, salt, sugar if using) in a large bowl. In another bowl, beat the egg (if using) and buttermilk until combined, then mix that into the bowl of dry ingredients. Stir in the melted butter.
- 3. Pour batter into hot skillet and bake: When the oven is hot, take out the skillet (carefully, as the handle will be hot!). Add the cornbread batter and make sure it is evenly distributed in the skillet.
- 4. Bake at 400°F for about 20 minutes, or until the edges are beginning to brown and a toothpick inserted in the center of the bread comes out clean.
- 5. Rest bread in skillet, then serve: Let the bread rest for 10-30 minutes in the skillet before cutting it into wedges and serving.

southern, cornmeal, buttermilk

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