Granny Winters Homemade Cornbread

Description

The best buttermilk cornbread recipe ever.

Ingredients

- 1 1/2 cup White Corn Meal
- 3 tbsp flour
- 1 tsp salt1 tsp soda

Instructions

- 2 cups buttermilk
- 1 Egg (optional)
- 2 tbsp Hot Crisco (melt in the iron skillet)

Summary

Yield: 6

Source: Vintage recipe from Grandma Ebert Prep Time: 10 minutes Category: Breads Cuisine: American

Preheat oven to 450. Heat Crisco in 8" castiron skillet until it is hot and melted.

Mix all other ingredients together and pour hot Crisco into the mix and stir. Place mixture in the hot skillet and cook for approx. 20 to 25 min. until brown.