

Corn Bread - Granny's

Description

Summary

Yield: 12

Source: Granny's Recipe

Prep Time: 15 minutes

Category: Breads

Cuisine: American

Tags: Granny's cornbread

Ingredients

- 1 cup corn meal
- 1 cup self rising flour
- 1/4 tsp baking soda
- 2 tsps salt
- 2 eggs
- 1/2 cup buttermilk

Instructions

Preheat oven to 425° with greased skillet inside. Mix corn meal, self rising flour, baking soda and salt together, add eggs and 1/2 cup butter milk to start.

Add buttermilk until the batter is a little thicker than cake dough. Pour batter in heated skillet. Bake for 20 to 30 minutes. This batter is enough to make two skillets of corn bread.

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Notes

This recipe submitted by Liza Hutchins Kay.

This makes one big skillet of cornbread, it is better to use 2 skillets to make thinner bread.

I double this recipe for dressing. Granny.