

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.

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.