

# 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.