

Granny Winters Homemade Cornbread

Description

The best buttermilk cornbread recipe ever.

Ingredients

- 1 1/2 cup White Corn Meal
- 3 tbsp flour
- 1 tsp salt
- 1 tsp soda
- 2 cups buttermilk
- 1 Egg (optional)
- 2 tbsp Hot Crisco (melt in the iron skillet)

Instructions

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.

Summary

Yield: 6

Source: Vintage recipe from Grandma Ebert

Prep Time: 10 minutes

Category: Breads

Cuisine: American