
Grandmother`s Buttermilk Cornbread

Bethany

www.allrecipes.com - Oct/Nov 2021

Servings: 8

Preparation Time: 15 minutes

Start to Finish Time: 45 minutes

1 cup buttermilk

1/2 teaspoon baking soda

1 cup cornmeal

1 cup flour

1/4 teaspoon salt

1/2 cup butter

2/3 cup sugar

2 eggs, beaten

Preheat the oven to 375 degrees.

In a bowl, stir together the buttermilk and baking soda.

In another bowl, stir together the cornmeal, flour and salt.

Melt butter in a nine-inch cast-iron skillet over medium-low heat. Remove from the heat. Stir in the sugar, then the eggs and buttermilk mixture, until combined. Stir in the cornmeal mixture until only a few lumps remain.

Bake until a toothpick inserted in the center come out clean, 30 to 40 minutes.

Per Serving (excluding unknown items): 316 Calories; 13g Fat (38.1% calories from fat); 6g Protein; 43g Carbohydrate; 2g Dietary Fiber; 85mg Cholesterol; 313mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 2 1/2 Fat; 1 Other Carbohydrates.