

Southern Sweet Buttermilk Cornbread by Lynn's Recipes



Lynn demonstrates how to make Southern Sweet Buttermilk Cornbread. This is delicious with dinner.

Ingredients:

- 1/4 cup vegetable shortening
- 2 cups yellow cornmeal
- 3/4 cup all purpose flour
- 1/2 cup sugar
- 4-1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 2 eggs
- 2 cups buttermilk
- 2 Tablespoons butter, melted

Preheat oven to 400°. Put shortening in 10" cast iron skillet and melt on top of stove until it is hot. Watch carefully while mixing ingredients.

Whisk cornmeal, flour, sugar, baking powder, baking soda and salt in a bowl. Beat eggs in a separate bowl and then whisk in buttermilk and butter. Mix buttermilk mixture into the dry ingredients to make a smooth batter, but don't over mix.

Pour batter into hot skillet and put in the 400° oven.

Bake until the top is golden brown, 20-25 minutes or until a toothpick or cake tester comes out

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clean. Let rest in pan for about 10 minutes on a cooling rack and then slice and serve.

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