

Cornbread

- 6 tablespoons butter
- 2/3 cup white sugar
- 2 eggs, slightly beaten
- 1 cup buttermilk
- 1/2 teaspoon baking soda
- 1 cup cornmeal
- 1 cup flour
- 1/2 teaspoon salt

Preheat oven to 375 degrees Fahrenheit.

Grease an 8" square pan with 2 tablespoons of butter.

Melt remaining (4 tablespoons) of butter in a large skillet, over medium heat.

Remove skillet from heat. Stir the white sugar into the melted butter in the skillet, followed by eggs.

Beat until blended.

Combine the buttermilk and baking soda. Stir into the mixture in the skillet.

Stir the cornmeal, flour and salt into the skillet.

Pour the mixture from the skillet into the greased pan.

Bake for 30 to 40 minutes, until a toothpick placed in the center of the cornbread comes out clean.

Serves: 12

Preparation time: 70 minutes

— [Subscriptions \(1\)](#)

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