Mom's Skillet Cornbread

Ingredients:

- 1 c yellow cornmeal
- 1/2 c flour
- 1 tsp salt
- 1 tbsp baking powder
- 1 c buttermilk
- 1/2 c whole milk
- 1 egg
- 1/2 tsp baking soda
- 1/4 + 2 tbsp shortening (I use beef tallow)

Directions:

1. Preheat oven to 450°F
2. Combine cornmeal, flour, salt, and baking powder in a bowl and stir to combine.
3. In another bowl or measuring cup, mix the buttermilk, milk, and egg together. Beat the egg, then stir in the baking soda.
4. Combine the milk mixture with the dry ingredients and stir with a fork until combined.
5. Melt the 1/4 c of shortening then slowly add it into the batter, stirring until just combined.
6. Heat an iron skillet over medium-high heat. Once heated, melt the remaining 2 tbsp of shortening in the skillet, then pour in the batter. The batter should sizzle.
7. Cook on the stove top for 1 minute, then transfer to the oven and bake for 20-25 minutes or until golden brown (edges should be crispy).
8. Remove the skillet and turn the cornbread out onto a baking rack or plate to cool (cool upside down to keep the crust from getting soggy)

Revision #1
Created 22 December 2023 03:08:43 by themanicotti
Updated 11 January 2024 01:00:30 by themanicotti