



Buttermilk Cornbread in a Jiffy



*Servings: 10
Prep Time: 5
Cook Time: 15 - 20*

What's really good about Skillet Cornbread? It's soft and moist on the inside and golden brown crust on the outside. There are three things I used to make this Skillet Cornbread:

- Jiffy Corn Muffin Mix
- Batter – pourable and thick
- Hot cast iron skillet to bake this cornbread



CW Cafe Today
Neo-Soul Cooking for a Healthy Life Style



Cooking from the Pantry ingredients

- 1 package Jiffy Corn Muffin Mix
- ½ cup Buttermilk
- ½ Cup Bisquick Mix
- 1 egg
- 2 tablespoons Agave Nectar
- ¼ Sour Cream
- ¼ cup Vegetable Oil for skillet
- 1/3 cup of melted butter for basting cornbread

Step 1

Preheat oven to 400°
Pour vegetable oil into iron skillet; place in oven to heat.

Step 2

In large bowl, beat egg, agave nectar, sour cream, and buttermilk. Then add Jiffy Corn Muffin and Bisquick mix to liquid mixture and blend well. Batter will be slightly lumpy, but pourable.

Step 3

Remove cast iron skillet from oven and pour batter into hot greased skillet. Bake at 400° for about 15 - 20 minutes or until golden brown. Once cornbread is done, remove oven and pour melted butter over it. Then cut and serve.

This is a quick and easy recipe for southern style skillet cornbread without the hassle. Semi-homemade ingredients from your well stocked pantry. Enjoy