



Southern Cornbread

This sweet southern cornbread recipe is made with tangy buttermilk. Paula Deen's recipe truly delivers moist cornbread and is so easy to make with flour, cornmeal, baking soda, eggs, and a few more ingredients. It pairs well with bbq, chili, or stew.

Difficulty: **Easy** Prep time: **10 minutes** Cook time: **10 minutes**

Ingredients

- 6 tablespoons melted, plus butter for baking dish unsalted butter
- 1 cup cornmeal
- 3/4 cup all purpose flour
- 1 tablespoon sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 2 large lightly beaten eggs
- 1 1/2 cups buttermilk

• Directions

- Preheat the oven to 425°. Lightly grease an 8-inch baking dish.
- In a large bowl, mix together the cornmeal, flour, sugar, baking powder, baking soda and salt.
- In a separate bowl, mix together the eggs, buttermilk and butter. Pour the buttermilk mixture into the cornmeal mixture and fold together until there are no dry spots (the batter will still be lumpy). Pour the batter into the prepared baking dish.
- Bake until the top is golden brown and tester inserted into the middle of the corn bread comes out clean, about 20 to 25 minutes. Remove the cornbread from the oven and let it cool for 10 minutes before serving.

