

Golden Cornbread

Ingredients

- 2 tbsp vegetable shortening or fat drippings
- 1 ½ cups Quaker® Yellow or White Corn Meal
- 3 tbsp all-purpose flour
- 1 tsp salt
- 1 tsp baking soda
- 2 cups buttermilk*
- 1 egg

How to make it

1. Preheat oven to 450°F.
2. Place shortening in 9-inch skillet with ovenproof handle or 8-inch square baking pan.
3. Place in oven about 3 minutes.
4. Skillet will be very hot when shortening is melted.
5. While skillet is heating, in large bowl combine corn meal, flour, salt and baking soda; add buttermilk and egg, mixing well.
6. Pour batter into hot, prepared skillet.
7. Bake 22 to 25 minutes or until surface cracks and edges are light golden brown and pull away from side of pan.
8. Serve hot with butter.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	25 min	35 min	8

Made with



Quaker® - White Corn Meal