

Crispy Southern Fried Cornbread Is the Golden, Crunchy Sidekick Every Meal Deserves

Why This Fried Cornbread Hits Just Right



TIME
20 min

METHOD
Air fryer

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INGREDIENTS

1 cup cornmeal (yellow or white)
... cup all-purpose flour
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{3}{4}$ cup buttermilk
1 egg
... cup finely chopped onion (optional)
Vegetable or canola oil, for frying

DIRECTIONS

- 1.** Mix the Dry Ingredients: In a medium bowl, I whisk together the cornmeal, flour, baking powder, and salt. This forms the base for the batter and helps keep everything light and crisp once fried.
- 2.** Stir in the Wet Ingredients: I add the buttermilk and egg, then mix until just combined-no need to overwork it. If I'm using chopped onions (which I often do), I fold them in last. The batter should be thick but scoopable.
- 3.** Heat the Oil: In a large skillet (cast iron is my go-to), I pour in just enough oil to coat the bottom-about ... inch deep. I heat it over medium until the oil shimmers and a small drop of batter sizzles immediately.
- 4.** Fry the Cornbread Patties: Using a spoon or small scoop, I drop spoonfuls of batter into the hot oil. I gently flatten each one with the back of the spoon so they cook evenly. I fry each patty for 2-3 minutes per side until deep golden brown, flipping carefully with a spatula.
- 5.** Pro tip: Don't overcrowd the pan. Work in batches so the oil stays hot and the patties don't get soggy.
- 6.** Drain and Serve: Once golden, I remove the patties and let them drain on a paper towel-lined plate. They're best served hot, but honestly? They're still amazing at room temp too.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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