

## Easy Skillet Fried Cornbread - Southern-Style and Irresistible

Fried Cornbread - Crispy, Golden & Delicious



**TIME**  
**20 min**

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**ChefManiac**

### INGREDIENTS

- 1 cup cornmeal
- $\frac{1}{2}$  cup all-purpose flour
- 1 tbsp sugar
- 1 tsp baking powder
- $\frac{1}{2}$  tsp salt
- $\frac{3}{4}$  cup buttermilk
- 1 large egg
- 2 tbsp unsalted butter, melted
- $\frac{1}{2}$  cup water (add gradually as needed)
- Vegetable oil, for frying

### DIRECTIONS

1. Mix the Dry Ingredients: In a large mixing bowl, whisk together:
2. Cornmeal
3. Flour
4. Sugar
5. Baking powder
6. Salt
7. Combine the Wet Ingredients: In a separate bowl, whisk:
8. Buttermilk
9. Egg
10. Melted butter
11. Make the Batter: Gradually pour the wet mixture into the dry ingredients. Stir just until combined. Add water a little at a time until a thick but pourable batter forms—think pancake batter consistency.
12. Heat the Oil: In a heavy skillet (cast iron is ideal), pour in about ... inch of vegetable oil. Heat over medium until shimmering hot.
13. Fry the Cornbread: Using a spoon or measuring scoop, drop rounded spoonfuls of batter into the oil. Flatten slightly with the back of the spoon. Fry for 2-3 minutes per side, until golden and crisp.
14. Drain and Serve: Remove the patties with a slotted spoon and place on a paper towel-lined plate to drain excess oil. Serve hot and fresh, or keep warm in a low oven.

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

Original recipe: <https://chefmaniac.com/easy-skillet-fried-cornbread-southern-style-and-irresistible/>