

## Southern Fried Cornbread That's Golden, Crispy, and Delicious

There's something undeniably satisfying about a crisp piece of



**TIME**  
**20 min**

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### INGREDIENTS

1<sup>1</sup>/<sub>2</sub> cups cornmeal  
1/2 cup self-rising flour  
1<sup>1</sup>/<sub>2</sub> tsp baking powder  
1<sup>1</sup>/<sub>2</sub> tsp kosher salt  
2 tsp granulated sugar  
1 cup buttermilk  
1 large egg  
1/2 cup vegetable oil (divided)

#### Swaps and Notes:

No Buttermilk? Mix 1 tablespoon lemon juice or vinegar with 1 cup of milk and let sit for 5 minutes.

Make it Sweet: Add an extra tablespoon of sugar and drizzle with honey or syrup after frying.

Add-ins: Toss in chopped green onions, shredded cheddar, or even a pinch of cayenne for a flavor twist.

#### Step-by-Step Instructions:

- 1 Mix the Dry Ingredients:
- 2 Add the Wet Ingredients:
- 3 Heat the Skillet:
- 4 Fry the Cornbread:
- 5 Drain and Repeat:
- 6 Serve:

#### Tips for Success:

Don't overcrowd the skillet-this helps keep the oil hot and the edges crisp.

Flip gently with a spatula to avoid splashing or breaking the patties.

Keep warm in a low oven if cooking in large batches.

Serving Suggestions and Pairings:

Tomato Skillet with Okra and Sausage

Easy Turkey Wings

Cajun Chicken Sausage Gumbo

Chicken Enchiladas

Dorito Casserole

Storage and Leftover Tips:

Store in an airtight container at room temperature for up to 2 days.

Reheat in a skillet or toaster oven to regain crispness-avoid microwaving, which softens the crust.

Freeze cooked patties in a zip-top bag for up to 1 month. Reheat straight from frozen in a hot skillet.

More Recipes You'll Love:

Final Thoughts:

## DIRECTIONS

1. **Mix the Dry Ingredients:** In a large bowl, combine cornmeal, self-rising flour, baking powder, salt, and sugar. Stir with a fork to mix evenly.
2. **Add the Wet Ingredients:** In a measuring cup, whisk together buttermilk and egg. Pour into the dry ingredients and stir until the dough comes together-this will be thicker than a pancake batter.
3. **Heat the Skillet:** Add ... cup vegetable oil to a 10-inch skillet and heat over medium.
4. **Fry the Cornbread:** Scoop heaping tablespoons of dough into the skillet-three to four at a time-flattening slightly. Fry for 2-3 minutes per side until golden brown.
5. **Drain and Repeat:** Transfer cooked patties to a paper towel-lined plate. Add the remaining ... cup of oil midway through cooking and continue frying the rest.
6. **Serve:** Enjoy warm, right out of the skillet. Serve with butter, hot sauce, honey, or as a hearty side to your main meal.
7. **Tips for Success:** Don't overcrowd the skillet-this helps keep the oil hot and the edges crisp.
8. **Flip gently with a spatula to avoid splashing or breaking the patties.**
9. **Keep warm in a low oven if cooking in large batches.**
10. **Serving Suggestions and Pairings:** Fried cornbread is the ultimate Southern side. Serve it with:
11. **Tomato :** Skillet with Okra and Sausage
12. **Easy :** Turkey Wings
13. **Cajun :** Chicken Sausage Gumbo

14. Chicken : Enchiladas
15. Dorito : Casserole
16. Pair with a glass of sweet tea or a splash of hot pepper vinegar for a truly Southern bite.
17. Storage and Leftover Tips: Store in an airtight container at room temperature for up to 2 days.
18. Reheat in a skillet or toaster oven to regain crispness-avoid microwaving, which softens the crust.
19. Freeze cooked patties in a zip-top bag for up to 1 month. Reheat straight from frozen in a hot skillet.
20. More Recipes You'll Love: Looking for more comfort food and soulful sides? Try:
21. Final Thoughts: This Fried Cornbread Recipe delivers classic Southern flavor in a quick and crispy form. Whether you're pairing it with stew, serving it with greens, or just enjoying it with a pat of butter, it's guaranteed to hit the spot.
22. Did you try it? Tag us with your skillet masterpiece and follow Chef Maniac for more comforting recipes that bring bold flavor to your table.

## SWAPS & NOTES

Mix 1 tablespoon lemon juice or vinegar with 1 cup of milk and let sit for 5 minutes.

**Make it Sweet :** Add an extra tablespoon of sugar and drizzle with honey or syrup after frying.

**Add-ins :** Toss in chopped green onions, shredded cheddar, or even a pinch of cayenne for a flavor twist.

**Step-by-Step Instructions** 1 Mix the Dry Ingredients In a large bowl, combine cornmeal, self-rising flour, baking powder, salt, and sugar.

## TIPS FOR SUCCESS

Don't overcrowd the skillet -this helps keep the oil hot and the edges crisp.

Flip gently with a spatula to avoid splashing or breaking the patties.

Keep warm in a low oven if cooking in large batches.

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

Original recipe: <https://chefmaniac.com/southern-fried-cornbread-thats-golden-crispy-and-delicious/>