

Homemade Cornbread: Perfectly Moist and Deliciously Simple

To make a delicious 9-inch skillet of cornbread, you will need the following ingredients:



OVEN
425°F

TIME
20-25 min

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INGREDIENTS

- 1 cup cornmeal
- 1 cup all-purpose flour
- 1/4 cup granulated sugar (adjust to taste)
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup buttermilk (or regular milk)

2 large eggs

1/4 cup unsalted butter, melted

Optional: 1 cup corn kernels (fresh, frozen, or canned) for added texture

Instructions:

Preheat the Oven: Preheat your oven to 425°F (220°C). Place a 9-inch cast-iron skillet in the oven to heat up.

Mix Dry Ingredients: In a large mixing bowl, whisk together the cornmeal, flour, sugar, baking powder, baking soda, and salt until well combined.

Combine Wet Ingredients: In a separate bowl, whisk together the buttermilk, eggs, and melted butter until smooth.

Combine Mixtures: Pour the wet ingredients into the dry ingredients, stirring gently until just combined. Be careful not to overmix; a few lumps are okay. If using, fold in the corn kernels at this stage.

Prepare the Skillet: Carefully remove the hot skillet from the oven (use oven mitts!). Pour a

little melted butter into the skillet, swirling it around to coat the bottom and sides.

Bake: Pour the cornbread batter into the hot skillet, spreading it evenly. Bake in the preheated oven for 20-25 minutes, or until the top is golden brown and a toothpick inserted into the center comes out clean.

Cool and Serve: Allow the cornbread to cool in the skillet for a few minutes before slicing. Serve warm with butter, honey, or your favorite jam.

Nutritional Information (per serving, based on 8 servings):

Calories: 180

Total Fat: 7g

Saturated Fat: 4g

Cholesterol: 50mg

Sodium: 200mg

Total Carbohydrates: 25g

Dietary Fiber: 1g

Sugars: 4g

Protein: 4g

Helpful Cooking Tips:

Buttermilk Substitute: If you don't have buttermilk, you can make a quick substitute by adding 1 tablespoon of vinegar or lemon juice to 1 cup of milk and letting it sit for 5-10 minutes.

Add-ins: Feel free to customize your cornbread by adding ingredients like shredded cheese, jalapeños, or herbs for extra flavor.

Storage: Store leftover cornbread in an airtight container at room temperature for up to 2 days, or refrigerate for up to a week. It can also be frozen for longer storage.

Conclusion:

DIRECTIONS

1. Follow these simple steps to create your own perfect cornbread:
2. **Preheat the : Oven:** Preheat your oven to 425°F (220°C). Place a 9-inch cast-iron skillet in the oven to heat up.
3. **Mix : Dry Ingredients:** In a large mixing bowl, whisk together the cornmeal, flour, sugar, baking powder, baking soda, and salt until well combined.
4. **Combine : Wet Ingredients:** In a separate bowl, whisk together the buttermilk, eggs, and melted butter until smooth.
5. **Combine : Mixtures:** Pour the wet ingredients into the dry ingredients, stirring gently until just combined. Be careful not to overmix; a few lumps are okay. If using, fold in the corn kernels at this stage.
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7. **Bake:** Pour the cornbread batter into the hot skillet, spreading it evenly. Bake in the preheated oven for 20-25 minutes, or until the top is golden brown and a toothpick inserted into the center comes out clean.
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20. Storage: Store leftover cornbread in an airtight container at room temperature for up to 2 days, or refrigerate for up to a week. It can also be frozen for longer storage.
21. Conclusion: This Southern cornbread recipe is sure to become a favorite in your home, bringing warmth and comfort to your meals. Its delightful texture and flavor make it a perfect companion to a variety of dishes. We hope you enjoy making and sharing this delicious cornbread with your family and friends! How did your cornbread turn out? Let us know, and don't forget to follow us for more delightful recipes!

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

Original recipe: <https://chefmaniac.com/homemade-cornbread-perfectly-moist-and-deliciously-simple/>