

## Crispy Fried Cornbread: Southern Comfort in Every Golden Bite

There's something uniquely comforting about cornbread. But when that cornbread is



**OVEN**  
**350°F**

**TIME**  
**5-10 min**

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**SAVE**  
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### INGREDIENTS

1 cup yellow cornmeal (fine or medium grind)  
¾ cup all-purpose flour  
2 tablespoons granulated sugar (adjust to your sweetness preference)  
1 teaspoon baking powder  
½ teaspoon baking soda  
½ teaspoon salt  
1 large egg  
1 cup buttermilk  
... cup vegetable oil or melted bacon grease, plus more for frying

### DIRECTIONS

- 1.** Prepare the : Batter: In a large mixing bowl, whisk together the cornmeal, all-purpose flour, granulated sugar, baking powder, baking soda, and salt. Make sure there are no lumps.
- 2.** Combine : Wet Ingredients: In a separate medium bowl, whisk together the egg, buttermilk, and ... cup of vegetable oil (or melted bacon grease) until well combined.
- 3.** Combine : Wet and Dry: Pour the wet ingredients into the dry ingredients. Stir with a spoon or spatula just until the mixture is combined and no dry streaks of flour remain. Do not overmix; a few lumps are okay.
- 4.** Heat : Oil for Frying: Heat about ½ inch of vegetable oil or bacon grease in a large cast-iron skillet or heavy-bottomed frying pan over medium-high heat. The oil should reach about 350°F (175°C), or shimmer slightly and a drop of water flicked into it sizzles immediately.
- 5.** Drop : Cornbread Batter: Using a large spoon or a ...-cup measuring cup, carefully drop spoonfuls of batter into the hot oil. Do not overcrowd the skillet; work in batches if necessary.
- 6.** Fry until : Golden: Fry the cornbread cakes for 3-5 minutes per side, or until they are golden brown and crispy on both sides. The internal temperature should reach 200-210°F (93-99°C).
- 7.** Drain: Once fried, use a slotted spoon or tongs to transfer the Crispy Fried Cornbread to a plate lined with paper towels to drain any excess oil.
- 8.** Serve: Serve hot and enjoy immediately!

## SWAPS & NOTES

**Cornmeal:** Yellow cornmeal is traditional, but white cornmeal works just as well.

The grind can slightly affect the texture; fine grind will result in a smoother cornbread, while medium grind will give it a bit more texture.

**Sweetness:** The sugar amount can be adjusted.

For a truly savory cornbread, you can omit it entirely or reduce it to 1 tablespoon.

### TIPS FOR SUCCESS

**Don't Overmix the Batter:** Overmixing develops the gluten in the flour, leading to tough cornbread.

**Hot Oil is Key:** Ensure your oil is hot enough before adding the batter.

If the oil isn't hot enough, the cornbread will absorb too much oil and be greasy instead of crispy.

If it's too hot, it will burn before cooking through.

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

Original recipe: <https://chefmaniac.com/crispy-fried-cornbread-southern-comfort-in-every-golden-bite/>