

Sweet Cornbread Recipe: Easy & Fluffy Southern Comfort

Get ready to indulge in a truly classic and comforting bake with this incredible



OVEN
300°F

TIME
1 min

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INGREDIENTS

- 1 cup all-purpose flour
- 1 cup yellow cornmeal
- 2/3 cup white sugar (use 1/3 for less sweet)
- 1 teaspoon salt
- 3 1/2 teaspoons baking powder
- 1 egg, large
- 1 cup milk (whole or 2% recommended)
- 1/3 cup vegetable oil

Swaps and Notes:

All-Purpose Flour: This helps create a tender crumb and prevents the cornbread from being too crumbly.

Yellow Cornmeal: Fine or medium grind yellow cornmeal is ideal for a classic Southern cornbread. White cornmeal can also be used.

White Sugar: The recipe allows for adjustment, from 2/3 cup for a sweeter cornbread (classic for "sweet cornbread") down to 1/3 cup for a less sweet version that's more savory. Adjust to your preference!

Salt: Balances the flavors.

Baking Powder: Provides lift and fluffiness.

Egg: Acts as a binder and adds moisture.

Milk: Whole milk or 2% milk will provide the best richness and moisture. Buttermilk can be used for a tangier flavor and very tender crumb, but may require a slight adjustment to the baking powder/soda.

Vegetable Oil: A neutral-flavored oil works well. Melted butter can also be used for a richer flavor.

Prepared Pan: The recipe doesn't specify the pan type (e.g., 8x8 inch square pan or a cast iron skillet), but a typical 8x8 or 9x9 inch baking pan, or a well-seasoned 9 or 10-inch cast iron skillet works wonderfully. Make sure to grease it well!

DIRECTIONS

1. Let's bake this delicious : Sweet Cornbread!
2. Prepare : Pan: Preheat your oven to 375 degrees F (190 degrees C). Prepare your baking pan (e.g., 8x8 or 9x9 inch square baking pan, or a cast iron skillet) by greasing it well with butter or cooking spray.
3. Combine : Dry Ingredients: In a large mixing bowl, combine the 1 cup of all-purpose flour, 1 cup of yellow cornmeal, 2/3 cup white sugar (or 1/3 cup for less sweet), 1 teaspoon salt, and 3 ½ teaspoons of baking powder. Whisk everything together thoroughly until well combined and no lumps remain.
4. Add : Wet Ingredients: Pour in the 1 large egg, 1 cup of milk, and 1/3 cup of vegetable oil into the dry mixture.
5. Mix : Batter (Crucial Tip!): Stir until all ingredients are just well combined. Stacy Lovell's Personal Tip: Do not over beat/mix! If using a whisk, mix until all ingredients are just combined. If using a standing hand mixer, beat for no more than 1 minute. Overmixing develops gluten in the flour, leading to a tough, dense cornbread. A few small lumps in the batter are perfectly fine.
6. Pour & : Bake: Pour the prepared batter into your greased baking pan, spreading it evenly.
7. Bake: Bake in the preheated 375 degrees F (190 degrees C) oven for 20 to 25 minutes, or until the top is golden brown and a wooden skewer or toothpick inserted into the center of the loaf comes out clean.
8. Cool & : Serve: Remove from the oven and let cool slightly in the pan before slicing and serving. Enjoy your perfectly baked Sweet Cornbread!

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Baking Powder: Provides lift and fluffiness.

TIPS FOR SUCCESS

This is the single most important tip for tender, fluffy cornbread.

Mix just until the wet and dry ingredients are incorporated.

Measure Flour Correctly: Spoon and level your flour (don't scoop directly from the bag) to avoid adding too much, which can result in a dry cornbread.

Hot Oven: A properly preheated oven ensures the cornbread rises well and develops a nice crust.

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

Original recipe: <https://chefmaniac.com/sweet-cornbread-recipe-easy-fluffy-southern-comfort/>