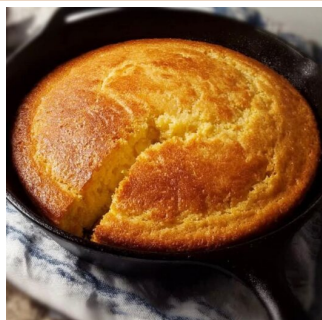


The Best Skillet Buttermilk Cornbread: Golden, Crispy, and Perfectly Sweet

To get that perfect crumb, quality matters. Here is what you need to gather:



OVEN
375°F

TIME
5 min

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Recipe Card

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INGREDIENTS

Unsalted Butter (8 Tbsp): One full stick. This provides the flavor and the crispy edges.

Granulated Sugar (¾ cup): This makes it a "Northern-style" sweet cornbread. You can reduce this to ... cup if you prefer a more savory bread.

Yellow Cornmeal (1 cup): I recommend a medium grind for the best texture.

All-Purpose Flour (1 cup): This provides the structure so the bread doesn't crumble away into nothing.

Buttermilk (1 cup): The secret weapon for moisture and a slight tang.

Large Eggs (2): These act as the binder to give the bread lift.

Baking Soda (1 tsp): Reacts with the buttermilk to make the cornbread light and airy.

Salt: To taste (usually about ½ teaspoon) to balance the sweetness.

Swaps and Notes:

Buttermilk Substitute: If you don't have buttermilk on hand, you can make a quick version by adding 1 tablespoon of lemon juice or white vinegar to 1 cup of regular milk. Let it sit for 5 minutes before using.

Honey Cornbread: Swap half the sugar for honey for a floral sweetness and an even moister crumb.

Add-ins: Feel free to stir in a small can of drained green chiles or a handful of sharp cheddar

cheese if you're serving this with a spicy dish like my Mexican Chicken and Rice Casserole.

Step-by-Step Instructions:

Prep the Oven: Preheat your oven to 375°F (190°C). While the oven heats up, grab a 10-inch oven-safe skillet (cast iron is preferred for the best crust).

Mix the Batter: In a medium bowl, whisk together the sugar, cornmeal, eggs, buttermilk, baking soda, flour, and salt. Mix until the batter is smooth and creamy. Don't overmix, or the cornbread can become tough!

Melt the Butter: Place your skillet on the stovetop over medium heat. Add the 8 tablespoons of butter. Let it melt completely until it's bubbling.

The Secret Step: Once the butter is melted, remove the skillet from the heat. Carefully pour your batter into the center of the hot butter. Using a whisk or a spatula, quickly stir the batter into the butter until they are well combined. You'll see the butter sizzle around the edges—that's exactly what you want!

Bake: Slide the skillet into the oven. Bake for 25-30 minutes.

Test for Doneness: The top should be golden brown, and a toothpick inserted into the center should come out clean.

Cool and Serve: Let it rest in the skillet for about 5-10 minutes before slicing. This allows the structure to set so it doesn't fall apart when you cut it.

Tips for Success:

Hot Skillet is Key: Pouring the batter into a hot skillet is what creates that signature crust. If the skillet isn't hot, the butter will just soak into the bread without frying the edges.

Cast Iron vs. Stainless Steel: While you can use any oven-safe skillet, cast iron retains heat the best, leading to a more even bake and a better crust.

Don't Overbake: Check the cornbread at the 22-minute mark. Overbaked cornbread becomes dry very quickly.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 245 kcal

Total Fat: 11g

Carbohydrates: 32g

Protein: 4g

Sodium: 210mg

Storage and Leftover Tips:

Room Temperature: Store leftovers in an airtight container for up to 2 days.

Reheating: To regain that crispy edge, reheat slices in a dry skillet over medium heat for 1-2 minutes per side. Avoid the microwave if possible, as it can make the bread rubbery.

Freezing: This cornbread freezes beautifully! Wrap individual wedges in plastic wrap and place them in a freezer bag for up to 3 months.

DIRECTIONS

- 1. Prep the : Oven:** Preheat your oven to 375°F (190°C). While the oven heats up, grab a 10-inch oven-safe skillet (cast iron is preferred for the best crust).
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11. Serving Suggestions and Pairings: Cornbread is incredibly versatile. I love serving a warm wedge with a dollop of honey butter or a drizzle of maple syrup.
12. For a full : Southern spread, pair this with my Tomato Skillet with Okra and Sausage. The acidity of the tomatoes cuts through the richness of the buttery bread perfectly. If you're hosting a summer BBQ, serve it alongside a cold glass of Blueberry Lemonade to keep things refreshing.
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22. More Recipes You Will Love: If you enjoyed this skillet bake, you have to try these other crowd-pleasers:
23. Mexican : Chicken and Rice Casserole
24. Cajun : Chicken Sausage Gumbo
25. Tomato : Skillet with Okra and Sausage

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/the-best-skillet-buttermilk-cornbread-golden-crispy-and-perfectly-sweet/>