

This Forgotten Cornbread Recipe Is Making a Comeback

Some recipes never really disappear - they just wait for the right moment to be remembered.



OVEN
425°F

TIME
25 min

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INGREDIENTS

- 1 cup yellow cornmeal
- 1 cup all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 tablespoon sugar
- 2 large eggs
- 1 cup buttermilk
- $\frac{1}{2}$ cup whole milk
- $\frac{1}{3}$ cup melted butter or bacon drippings
- 1 tablespoon butter or oil for the skillet

DIRECTIONS

1. Step 1: Preheat the Skillet: Preheat your oven to 425°F.
2. Place a cast iron skillet in the oven with 1 tablespoon butter or oil while it heats. This step helps create that signature golden crust.
3. Step 2: Mix the Dry Ingredients: In a large bowl, whisk together cornmeal, flour, baking powder, salt, and sugar.
4. Step 3: Mix the Wet Ingredients: In a separate bowl, whisk the eggs, buttermilk, milk, and melted butter or bacon drippings until smooth.
5. Step 4: Combine: Pour the wet ingredients into the dry ingredients and stir until just combined. Don't overmix - a few lumps are perfectly fine.
6. Step 5: Pour into the Hot Skillet: Carefully remove the hot skillet from the oven. Swirl the melted butter or oil around the pan, then pour in the batter. You should hear a gentle sizzle.
7. Step 6: Bake: Bake for 20-25 minutes, or until the top is golden and a toothpick inserted in the center comes out clean.
8. Let it cool for a few minutes before slicing.

SWAPS & NOTES

and Swaps For a more savory version: Leave out the sugar entirely.

Add 1 tablespoon vinegar or lemon juice to 1 cup milk and let it sit for a few minutes.

Best flavor boost: Use bacon drippings instead of melted butter.

Use stone-ground cornmeal if you have it.

