

Homemade Cornbread: A Classic Recipe for Every Occasion

There's nothing quite like the warm, buttery taste of



OVEN
400°F

TIME
25 min

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INGREDIENTS

- 1 cup all-purpose flour
- 1 cup yellow cornmeal
- 1/4 cup granulated sugar (adjust for sweetness preference)
- 1 tbsp baking powder
- 1/2 tsp salt
- 1 cup whole milk
- 1/4 cup unsalted butter, melted
- 2 large eggs

Instructions:

Preheat the Oven: Set your oven to 400°F (200°C). Grease a square baking pan or cast-iron skillet to prevent sticking.

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

Combine the Wet Ingredients: In a separate bowl, whisk the milk, melted butter, and eggs until well combined.

Make the Batter: Gradually pour the wet ingredients into the dry ingredients, stirring until just combined. Be careful not to overmix; a few lumps are fine.

Bake the Cornbread: Pour the batter into the prepared pan or skillet, spreading it evenly. Bake for 20-25 minutes, or until the top is golden brown and a toothpick inserted into the center comes out clean.

Cool and Serve: Let the cornbread cool for a few minutes before slicing. Serve warm with butter, honey, or your favorite toppings.

Tips for Perfect Cornbread:

Use a Cast-Iron Skillet: For a crispier crust, bake your cornbread in a preheated cast-iron skillet.

Customize the Flavor: Add shredded cheese, diced jalapeños, or fresh corn kernels to the batter for a unique twist.

Store Leftovers Properly: Wrap leftover cornbread tightly in plastic wrap and store at room temperature for up to 2 days, or freeze for longer storage.

Why You'll Love This Recipe:

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- 10.** **Why You'll Love This Recipe:** This Classic Homemade Cornbread is incredibly simple to make, yet it

delivers big on flavor and texture. It's the perfect side dish for everything from soups and stews to grilled meats and vegetables. Plus, the recipe is highly adaptable, so you can tailor it to suit your preferences or get creative with mix-ins.

11. Have you made this recipe? Share your experience in the comments, and be sure to check out more comforting recipes like this on I Wuv Cooking. Whether for a weeknight dinner or a holiday feast, this cornbread is sure to delight!

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

Original recipe: <https://chefmaniac.com/homemade-cornbread-a-classic-recipe-for-every-occasion/>