

OLD STLYE CORNBREAD

Ingredients:

1 cup yellow cornmeal
1 cup all-purpose flour
2 large eggs
1 1/4 cups buttermilk
1/2 stick (1/4 cup) unsalted butter (melted and cooled)
1/2 teaspoon baking soda
1 1/2 teaspoons baking powder
1/2 teaspoon salt



Directions:

- Preheat the oven to 425 degrees F.
- Grease a 9-inch-square pan generously.
- In a bowl whisk together the cornmeal, flour, baking powder, baking soda, and the salt.
- In a small bowl whisk together the eggs, buttermilk, and butter,
- Add the buttermilk mixture to the cornmeal mixture and stir the batter until it is combined.
- Add cornbread mixture to baking dish.
- Bake for 15 minutes, or until the sides begin to pull away from the edges of the pan.
- Remove and let the cornbread cool for 5 minutes.
- After 5 min you can turn the corn bread out onto a rack if you prefer.