

Classic Cornbread

By Audrey Plant

Ingredients

2 cups all-purpose flour
2 cups yellow cornmeal
1 teaspoon baking soda
1 teaspoon kosher salt
1 ½ cup sugar
4 eggs
2 cups buttermilk, shaken
2 cups(4 sticks) unsalted butter, melted and cooled

Instructions

1. Preheat oven to 375 F.
2. In a medium saucepan on medium-high heat, melt butter. Remove from heat and cool for 10 minutes.
3. In a large mixing bowl, add flour, cornmeal, baking soda, salt, and sugar. Using a whisk, whisk together until well combined.
4. Add eggs, buttermilk cooled butter to the cornmeal mixture. Whisk until smooth and well combined.
5. Pour batter into a greased(oil spray) 9" x 11" metal baking pan. Place into oven and bake for 30-35 minutes or until toothpick comes out clean in the middle. Cut up into squares, serve and enjoy!

Notes:

1. It is very important to have the melted butter be cooled completely. If the butter is too warm, it will curdle the eggs and buttermilk.
2. Before pouring the buttermilk, be sure to shake it well as it will settle in the container.
3. Be sure to grease your baking dish, any spray oil will work.