

Skillet Cornbread

INGREDIENTS

- 1 cup Yellow Cornmeal
- 1/2 cup All-purpose Flour
- 1 teaspoon Salt
- 1 Tablespoon Baking Powder
- 1 cup Buttermilk
- 1/2 cup Milk
- 1 whole Egg
- 1/2 teaspoon Baking Soda
- 1/4 cup Shortening
- 2 Tablespoons Shortening

INSTRUCTIONS

Preheat oven to 450 degrees.

Combine cornmeal, flour, salt, and baking powder in a bowl. Stir together.

Measure the buttermilk and milk in a measuring cup and add the egg. Stir together with a fork. Add the baking soda and stir.

Pour the milk mixture into the dry ingredients. Stir with a fork until combined.

In a small bowl, melt 1/4 shortening. Slowly add melted shortening to the batter, stirring until just combined. In an iron skillet, melt the remaining 2 tablespoons shortening over medium heat. Pour the batter into the hot skillet. Spread to even out the surface. (Batter should sizzle.)

Cook on stovetop for 1 minute, then bake for 20 to 25 minutes or until golden brown.

Edges should be crispy!