

# Buttermilk Cornbread

## Ingredients

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- 1 cup self rising corn meal
- $\frac{3}{4}$  cup self rising flour
- 1 egg
- $\frac{1}{4}$  cup vegetable oil
- 1 cup buttermilk shortening (or spray oil for greasing the pan)



## Method

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1. Grease a medium size iron skillet or pan well, set aside. Preheat oven to 425 degrees. Combine the corn meal and flour, add in the egg and oil, slowly stir in the buttermilk and mix well. If you think you need to thin it out some, add a little more buttermilk. Pour into greased skillet and bake for 25 minutes. Cut and put on a plate and enjoy.

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2. OR forgo the skillet and oven and use a Dutch Oven. Preheat the oven, add the grease (lard or what ever you are using) and pour the batter in and set to bake for 25 to 30 minutes, cooling for 5 to 10 minutes before cutting.

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(Servings: --)