Cassie's Cornbread

Servings: 12

Cook Time: 15–20 minutes

Bake Temperature: 450°F

Pan: 10-inch cast-iron skillet or 9-inch square cake pan

Ingredients

- 3/4 cup flour
- 2 1/2 teaspoons baking powder
- 1/4 cup sugar
- ¼ cup brown sugar
- 1 teaspoon fine salt
- 1 1/2 cups white or yellow cornmeal
- 3 eggs
- 3 tablespoons melted butter, cooled
- Milk

Instructions

1. Preheat oven to **450°F**.
2. Sift the flour, baking powder, sugar, salt, and cornmeal together into a mixing bowl.
3. In a separate bowl, mix the egg, cooled melted butter, and milk.

4. Make a well in the center of the dry ingredients and pour in the wet ingredients.
5. Mix well until combined.
6. Pour the batter into a buttered **10-inch cast-iron skillet**.
    - If you don’t have a cast-iron skillet, use a **9-inch square cake pan**.
7. Bake for **15 minutes**, or until golden on top.
    - It may need to bake longer if using a cake pan.
8. Best served immediately after baking.