

Mighty Fine Cornbread

From the Kitchen of [Deep South Dish](#)

INGREDIENTS

1. 1/2 cup (1 stick) unsalted butter, divided
2. 1 cup yellow or white self-rising cornmeal (not cornmeal mix)
3. 1- 1/4 cup self-rising flour
4. 1-1/2 to 2 cups cold buttermilk, as needed depending on grind of cornmeal
5. 2 large eggs, at room temperature
6. 1 to 2 tablespoons local honey, optional

INSTRUCTIONS

1. Preheat oven to 450 degrees F. Add dry 10-inch cast iron skillet to oven to preheat.
2. Set aside 2 tablespoons of the butter for the skillet, melt the remainder.
3. Whisk together dry ingredients in a large bowl and make a well in center.
4. Add 1 cup buttermilk, eggs and honey to the center and whisk together just the wet ingredients.
5. Add the melted butter.
6. Use a spoon to gently mix the dry and wet ingredients together until you have a thick, but pourable batter, adding additional buttermilk as needed.
7. Using thick oven mitts, remove skillet from oven and add the reserved butter; swirl around. Pour batter into the skillet right away, smooth out top and transfer skillet immediately to preheated oven.
8. Bake for about 20 to 25 minutes, until golden brown. Test center with toothpick.
9. Place skillet on a rack to cool for 15 minutes. Loosen cornbread around edges of the skillet first, then use a spatula under cornbread to ensure it is loose. Invert cornbread onto a plate and return cornbread to rack.

NOTES

The total amount of buttermilk needed will depend on the grain of your cornmeal. You may need more or less. What you want is a consistency that is thick, but easily pourable.

This recipe uses self-rising flour and self-rising cornmeal - but not self-rising cornmeal/cornbread mix. Self-rising cornmeal/cornbread mix already contains flour and is not the same. I did not test this with cornmeal/cornbread mix.

Make your own self-rising cornmeal by adding 1-1/2 teaspoons baking powder and 1/2 teaspoon salt to 1 cup of all-purpose yellow or white cornmeal.

Make your own self-rising flour by adding 1 teaspoon baking powder, 1/4 teaspoon baking soda and 1/2 teaspoon salt to 1 cup all-purpose flour.

Images and Full Post Content including Recipe ©Deep South Dish. Do not copy and paste elsewhere without explicit permission. All rights reserved.