

## Grandmother's Buttermilk Cornbread



**Prep Time:** 15 Minutes

**Cook Time:** 40 Minutes

**Ready In:** 55 Minutes

**Servings:** 9

"Grandma's recipe for a sweet, moist cornbread likely to become your favorite!"

### INGREDIENTS:

1/2 cup butter

2/3 cup white sugar

2 eggs

1 cup buttermilk

(or 1 c. milk +1 Tb. Vinegar)

1/2 teaspoon baking soda

1 cup cornmeal

1 cup all-purpose flour

1/2 teaspoon salt

### DIRECTIONS:

1. Preheat oven to 375 degrees F (175 degrees C). Grease an 8 inch square pan.
2. Melt butter in pan or microwave safe bowl. Remove from heat and stir in sugar. Quickly add eggs and beat until well blended. Combine 'buttermilk' with baking soda and stir into mixture. Stir in cornmeal, flour, and salt until well blended and few lumps remain. Pour batter into the prepared pan.
3. Bake in the preheated oven for 30 to 40 minutes, or until a toothpick inserted in the cornbread comes out clean.