

Cast Iron Skillet Cornbread

Ingredients:

2 cups of cornmeal (yellow or white)

½ cup sifted flour

1 teaspoon baking powder

1 teaspoon salt

1 egg lightly beaten

2 cups buttermilk

2 tablespoons bacon drippings or vegetable oil

Method:

Preheat oven to 450 degrees.

Put the drippings or oil in a cast iron skillet and place it in the oven for a few minutes until it's sizzling.

Mix together dry ingredients. Set aside.

Whisk egg and buttermilk. Mix with dry ingredients

Take cast iron skillet out of oven, and pour hot oil into batter, and mix.

Pour batter into cast iron skillet, bake in oven for 20 minutes. Cornbread should be brown on top and pulling away from the sides of the skillet.