

# Corn Bread

## Ingredients

1 1/2 cups medium-coarse yellow cornmeal  
3/4 cups flour  
3 1/2 tsp baking powder  
1 tsp salt  
1/4 tsp baking soda  
1/4 cup sugar  
2 cups buttermilk  
2 large eggs, beaten  
1/2 cup melted butter, plus more for brushing the pan

## Directions

### **Step 1**

Heat oven to 400 degrees. Butter the bottom and sides of a 10-inch cast iron skillet and set aside.

### **Step 2**

Mix the first six dry ingredients together in a large mixing bowl.

### **Step 3**

Make a well in the center and pour in the buttermilk and eggs. Stir until mixed.

### **Step 4**

Fold in the melted butter and pour the batter into the prepared skillet and smooth the top.

### **Step 5**

Bake until the top is lightly browned and the sides cleanly pull away from the skillet, about 25-30 minutes. Cool completely and serve warm or room temperature.