

Aunt Martha's Buttermilk Cornbread

Ingredients:

1 1/4 cup corn meal 2 small eggs, beaten
3 Tbsp. flour 2 Tbsp vegetable oil or shortening
1 tsp. salt 1 cup buttermilk
3/4 tsp. baking powder 1/2 tsp. baking soda

Directions:

Mix dry ingredients except soda. Cut the oil or melted shortening into dry ingredients. Add milk to beaten eggs; add to dry ingredients. Add soda dissolved in a little water. Pour batter into a hot greased cast iron skillet. Bake at 425 until done (approx. 20 min)