



Golden Cornbread

 **SERVINGS** 

8

 **COOKING TIME** 

25 minutes

Golden Cornbread is the side dish that will make the cookout great. This recipe is hearty, flavorful, moist, and a little crispy around the edges. This recipe is so versatile and pairs well with a variety of meals including, chili, stew, soups, and more.

Ingredients

- 2 tablespoons vegetable shortening or fat drippings
- 1 1/2 cups [Quaker® Yellow or White Corn Meal](#)
- 3 tablespoons all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 cups buttermilk*
- 1 egg

Cooking Instructions

1. Preheat oven to 450° F.
2. Place shortening in 9-inch skillet with ovenproof handle or 8-inch square baking pan.
3. Place in oven about 3 minutes.
4. Skillet will be very hot when shortening is melted.
5. While skillet is heating, in large bowl combine corn meal, flour, salt and baking soda; add buttermilk and egg, mixing well.
6. Pour batter into hot, prepared skillet.
7. Bake 22 to 25 minutes or until surface cracks and edges are light golden brown and pull away from side of pan.
8. Serve hot with butter.