

Skillet Cornbread

Prep Time: 5 min

Cook Time: 20 min

Total Time: 25 minutes

Ingredients:

1 cup	yellow cornmeal
1/2 cup	all-purpose flour
1 teaspoon	salt
1 tablespoon	baking powder
1 cup	buttermilk
1/2 cup	milk
1	whole egg
1/2 teaspoon	baking soda
1/4 cup	shortening
2 tablespoons	shortening



Directions:

Preheat oven to 450 degrees. Combine cornmeal, flour, salt, and baking powder in a bowl. Stir together. Measure the buttermilk and milk in a measuring cup and add the egg. Stir together with a fork. Add the baking soda and stir. Pour the milk mixture into the dry ingredients. Stir with a fork until combined. In a small bowl, melt 1/4 shortening. Slowly add melted shortening to the batter, stirring until just combined. In an iron skillet, melt the remaining 2 tablespoons shortening over medium heat. Pour the batter into the hot skillet. Spread to even out the surface. (Batter should sizzle.) Cook on stovetop for 1 minute, then bake for 20 to 25 minutes or until golden brown. Edges should be crispy!