

# Perfect Cornbread

The southern debate. Do you put sugar in your cornbread? You don't have to use an iron skillet, but then you wouldn't have the crunchy bottom. Have fun and let us know what you think about this classic.

## Ingredients

1 cup flour  
½ cup sugar  
4 teaspoons baking powder  
1 cup yellow cornmeal  
2 eggs  
1 cup milk  
¼ cup oil



## Instructions

- ❖ Combine flour, sugar, and baking powder; stir in cornmeal.
- ❖ Add eggs, milk, and oil. Beat until smooth.
- ❖ Melt one tablespoon of bacon grease in the bottom of a cast iron skillet. Make sure to evenly coat bottom and sides.
- ❖ Pour batter into cast iron skillet.
- ❖ Bake at 425 degrees Fahrenheit for 20-25 minutes.

For a more cakelike cornbread, you can double and bake in a 9x13.

  
*Nana's Kitchen*  
Made With Love and Purpose