



by Angie Peters

Southern-Style Cornbread

Golden, simple, and baked with love.

In the South, cornbread isn't just something you make — it's something you grow up on. It's served beside everything from turnip greens to pot roast, and no Sunday supper or holiday table feels quite right without it.

Southern cornbread tells the story of resourceful kitchens — made from cornmeal instead of flour when times were lean, baked in cast iron for that perfect crust, and served hot with butter melting right into the cracks. This version is classic, golden, and just the right mix of crumbly and moist — no sugar needed, just pure comfort in every bite.

Ingredients

- 1 ½ cups yellow cornmeal
- ½ cup all-purpose flour
- 1 tablespoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon salt
- 1 ¼ cups buttermilk
- 2 large eggs
- ¼ cup melted butter (plus 1 tablespoon for the skillet)
- Optional: ½ cup corn kernels or ¼ cup chopped jalapeños for variation

Instructions

1. **Preheat and Prepare the Skillet:**

Place a well-seasoned 10-inch cast-iron skillet in the oven and preheat to 425°F. Let the skillet get hot — that's the secret to the golden crust every Southern cook brags about.

2. **Mix the Dry Ingredients:**

In a large bowl, whisk together the cornmeal, flour, baking powder, baking soda, and salt.

3. **Combine the Wet Ingredients:**

In a separate bowl, whisk together the buttermilk, eggs, and melted butter until smooth.

4. **Mix it Together:**

Pour the wet ingredients into the dry ingredients and stir just until combined. The batter should be thick but pourable.

5. **Heat the Skillet:**

Carefully remove the hot skillet from the oven. Add 1 tablespoon of butter and swirl it until melted and sizzling — this gives your cornbread that signature crispy edge.

6. **Pour and Bake:**

Pour the batter into the hot skillet and return it to the oven immediately. Bake for 20–25 minutes, until golden brown and a toothpick inserted in the center comes out clean.

7. **Serve Hot:**

Slice and serve warm with a pat of butter, a drizzle of honey, or — if you're keeping it old-fashioned — a glass of cold buttermilk on the side.

A Southern Note

Every cook has their way: some add a touch of bacon grease, others a spoonful of sugar, but all agree — real Southern cornbread belongs in cast iron. It's a humble staple that brings comfort to any table and holds a bit of history in every crumb.

"In the South, cornbread isn't just baked — it's passed down, one skillet at a time."