Buttermilk Cornbread

Ingredients

- ½ cup butter
- 2/3 cup white sugar
- 2 eggs
- 1 cup buttermilk
- ½ teaspoon baking soda
- 1 cup cornmeal
- 1 cup all-purpose flour
- ½ teaspoon salt

Directions

1. Preheat oven to 475 degrees F (175 degrees C). Grease an 8 inch square pan.

2. Melt butter in large skillet. Remove from heat and stir in sugar. Quickly add eggs and beat until well blended. Combine buttermilk with baking soda and stir into mixture in pan. Stir in cornmeal, flour, and salt until well blended and few lumps remain. Pour batter into the prepared pan.

3. Bake in the preheated over for 30 to 40 minutes or until a toothpick inserted in the center comes out clean.

Prep Time: 15 minutes

Cook Time: 40 minutes

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