

Our State eats

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Jim's Favorite Cornmeal Bread

- 1 cup cornmeal
- 1 cup all-purpose flour
- $\frac{2}{3}$ cup white sugar
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon baking soda
- 1 cup buttermilk
- $\frac{1}{2}$ cup butter
- 2 eggs
- 2 tablespoons mayonnaise (optional)

Preheat oven to 375°. Place a 9-inch cast-iron skillet inside and let the skillet come to temperature.

In a large bowl, combine the dry ingredients.

In another large bowl, combine the wet ingredients and lightly whisk. Slowly add the wet ingredients to the dry, whisking until well blended. Stir out any large lumps.

Carefully remove the hot skillet from the oven and grease lightly with butter. Pour batter into skillet and return to the oven.

Bake for 30 to 35 minutes or until firm. Test doneness by placing a toothpick in the center of the cornmeal bread – if it comes out dry, the bread is ready.

Let cornmeal bread rest for 15 minutes before serving.



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