

Corn Bread

This is the **best homemade cornbread recipe!** If you're wondering how to make cornbread, this recipe is a great one to try. Our family has been enjoying this cornbread recipe for decades and literally hundreds of readers have made and loved this easy recipe. It comes out fluffy and perfect every time!

Our Favorite Homemade Cornbread Recipe

This cornbread has been a staple for my family for years and years, but I realized a while back that I hadn't created a post to document and share it with you all! My family absolutely loves this cornbread and I'm sure your loved ones will too.

This cornbread is as easy as it gets. No buttermilk needed. Bake it in any pan.

One of the reasons I love this cornbread recipe is that you don't need anything fancy to make it. Many cornbread recipes require buttermilk or creamed corn or a very specific kind of pan. By comparison, my recipe is one you can make any day, any time, with what you have on hand. You can use any kind of pan and don't need any special ingredients. With just a few things you probably already have on hand you can make the best cornbread ever!

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

Ingredients

- 1 cup all-purpose flour
 - 1 cup yellow cornmeal
 - 2/3 cup granulated sugar
 - 1 teaspoon salt
 - 3 1/2 teaspoons baking powder
 - 1/3 cup neutral oil or melted butter
 - 1 large egg
 - 1 cup milk
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Instructions

1. Grease a 9-inch round cake pan or cast iron skillet well and set aside. Preheat the oven to 400 degrees.
2. In a medium mixing bowl, add the flour, cornmeal, sugar, salt, and baking powder. Whisk to combine well.
3. Make a well in the center of your dry ingredients and add your oil or butter, milk, and egg. Stir just until the mixture comes together and there are only a few lumps remaining.
4. Pour the batter into the prepared pan and bake for 20-25 minutes until the top is a deep golden brown and a toothpick inserted into the center comes out clean.
5. Serve hot.