

Prep Time: 15 minutes | Cook Time: 25 minutes | Total Time: 40 minutes
Yield: 9 servings | Difficulty: Easy | Category: Side Dish / Quick Bread
Cuisine: American (Southern-inspired)

Table of Contents

- ◆
- [Introduction](#)
- [Ingredients](#)
 - [Dry Ingredients](#)
 - [Wet Ingredients](#)
 - [For the Pan](#)
- [Equipment](#)
- [Instructions](#)
 - [Step 1: Preheat and Prepare \(Time: 5 minutes | Intensity: Low\)](#)
 - [Step 2: Mix the Dry Ingredients \(Time: 3 minutes | Intensity: Low\)](#)
 - [Step 3: Whisk the Wet Ingredients \(Time: 3 minutes | Intensity: Low\)](#)
 - [Step 4: Combine the Batters \(Time: 2 minutes | Intensity: Low\)](#)
 - [Step 5: Heat the Pan \(Time: 2 minutes | Intensity: Medium\)](#)
 - [Step 6: Bake \(Time: 22-25 minutes | Intensity: Low\)](#)
 - [Step 7: Cool and Serve \(Time: 10 minutes | Intensity: Low\)](#)
- [Tips for the Best Cornbread](#)
- [Nutrition Information](#)

Introduction

There's something deeply comforting about a warm pan of homemade cornbread. With its golden crust, tender crumb, and subtle sweetness, this classic quick bread has been a staple of American kitchens for generations. Whether you serve it alongside a bowl of chili, a plate of barbecue, or simply with a pat of butter and a drizzle of honey, cornbread is the kind of

recipe every home cook should have in their back pocket.

This recipe strikes the perfect balance: slightly sweet but not cake-like, moist on the inside with a beautifully crisp edge. Thanks to a hot skillet (or baking pan) and a simple one-bowl method, you can have cornbread on the table in under 45 minutes. It's beginner-friendly, endlessly adaptable, and guaranteed to become a family favorite.

Ingredients

Dry Ingredients

- 1 cup (120 g) all-purpose flour
- 1 cup (160 g) medium-grind yellow cornmeal
- 2/3 cup (135 g) granulated sugar (*reduce to 1/2 cup for a less sweet version*)
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon fine salt

Wet Ingredients

- 1 cup (240 ml) buttermilk (*or 1 cup milk + 1 tablespoon lemon juice, rested 5 minutes*)
- 2 large eggs
- 1/3 cup (75 g) unsalted butter, melted and slightly cooled
- 1/4 cup (60 ml) neutral oil (vegetable or canola)
- 2 tablespoons honey (*optional, for extra moisture and flavor*)

For the Pan

- 1 tablespoon butter or bacon grease, for greasing
-

Equipment

- 9-inch cast iron skillet (preferred) or 8×8-inch baking pan
- Large mixing bowl

- Medium mixing bowl
 - Whisk
 - Rubber spatula
 - Measuring cups and spoons
 - Toothpick or cake tester
-

Instructions

Step 1: Preheat and Prepare (Time: 5 minutes | Intensity: Low)

Preheat your oven to 400°F (200°C). Place a 9-inch cast iron skillet in the oven while it preheats—this is the secret to that signature crispy bottom crust. If using an 8×8-inch baking pan, simply grease it well and set aside (no need to preheat it in the oven).

Step 2: Mix the Dry Ingredients (Time: 3 minutes | Intensity: Low)

In a large mixing bowl, whisk together the flour, cornmeal, sugar, baking powder, baking soda, and salt. Break up any lumps in the cornmeal with your fingers or the back of a spoon. Set aside.

Step 3: Whisk the Wet Ingredients (Time: 3 minutes | Intensity: Low)

In a medium bowl, whisk together the buttermilk, eggs, melted butter, oil, and honey (if using) until fully combined and smooth. Make sure the melted butter isn't piping hot, or it may scramble the eggs.

Step 4: Combine the Batters (Time: 2 minutes | Intensity: Low)

Pour the wet ingredients into the dry ingredients. Using a rubber spatula, fold gently until *just* combined. A few small lumps are perfectly fine—overmixing develops gluten and makes cornbread tough. The batter should be thick but pourable.

Step 5: Heat the Pan (Time: 2 minutes | Intensity: Medium)

Carefully remove the hot skillet from the oven using oven mitts. Add the 1 tablespoon of butter to the skillet and swirl it around until melted and sizzling. The butter should coat the bottom and sides evenly. If it browns slightly, that's excellent—it adds flavor.

Step 6: Bake (Time: 22-25 minutes | Intensity: Low)

Pour the batter into the hot skillet (it should sizzle slightly on contact—this is what creates the crispy edges). Smooth the top with your spatula. Bake on the center rack for 22–25 minutes, or until the top is golden brown and a toothpick inserted into the center comes out clean or with just a few moist crumbs.

Intensity note: Keep an eye on it after the 20-minute mark. Ovens vary, and cornbread can go from golden to overdone quickly.

Step 7: Cool and Serve (Time: 10 minutes | Intensity: Low)

Remove the skillet from the oven and let the cornbread rest in the pan for 10 minutes. This allows the crumb to set. Cut into 9 squares or wedges. Serve warm with butter, honey, or a

drizzle of maple syrup.

Tips for the Best Cornbread

1. Use buttermilk. It reacts with the baking soda to create a tender, fluffy texture. If you don't have it, the milk + lemon juice substitute works beautifully.
 2. Don't overmix. Stir until the flour just disappears. Lumps are your friend.
 3. Hot pan = crispy crust. The sizzling butter when the batter hits the skillet is what gives cornbread its iconic golden edges.
 4. Adjust the sweetness. This recipe is mildly sweet. For Southern-style savory cornbread, cut the sugar to 2 tablespoons. For cake-like northern cornbread, keep it as written.
 5. Add-ins are welcome. Fold in 1 cup of corn kernels, shredded cheddar, jalapeños, or crumbled bacon for a savory twist. Add 1/2 cup of blueberries for a sweet variation.
 6. Storage. Store leftovers in an airtight container at room temperature for up to 2 days, or refrigerate for up to 5 days. Reheat in the microwave for 20 seconds or in a 350°F oven for 5 minutes.
-

Nutrition Information

Per serving (1 of 9 squares, based on the recipe as written):

Nutrient	Amount
Calories	305 kcal
Total Fat	14 g
Saturated Fat	6 g
Trans Fat	0 g
Cholesterol	58 mg
Sodium	340 mg
Total Carbohydrates	41 g
Dietary Fiber	1.5 g
Total Sugars	17 g
Protein	5 g
Vitamin D	0.5 mcg
Calcium	85 mg
Iron	1.2 mg
Potassium	110 mg