

- SKS -

## Skillet Cornbread

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Source: [thepioneerwoman.com](http://thepioneerwoman.com)

1 cup Yellow Cornmeal  
1/2 cup All-purpose Flour  
1 teaspoon Salt  
1 Tablespoon Baking Powder  
1 cup Buttermilk  
1/2 cup Milk  
1 whole Egg  
1/2 teaspoon Baking Soda  
1/4 cup Shortening  
2 Tablespoons Shortening

- 1 Preheat oven to 450 degrees.
- 2 Combine cornmeal, flour, salt, and baking powder in a bowl. Stir together.
- 3 Measure the buttermilk and milk in a measuring cup and add the egg. Stir together with a fork. Add the baking soda and stir.
- 4 Pour the milk mixture into the dry ingredients. Stir with a fork until combined.
- 5 In a small bowl, melt 1/4 shortening. Slowly add melted shortening to the batter, stirring until just combined. In an iron skillet, melt the remaining 2 tablespoons shortening over medium heat. Pour the batter into the hot skillet. Spread to even out the surface. (Batter should sizzle.)
- 6 Cook on stovetop for 1 minute, then bake for 20 to 25 minutes or until golden brown.
- 7 Edges should be crispy!