

## **Winning Cornbread Recipe**

Barbara and Earl Bronsord

Preheat oven to 425, and lightly grease an 8" baking pan.

Use a large bowl to mix:

1 cup of fine-grain cornmeal (not self-rising)  
3/4 cup of all- purpose flour  
3 tablespoons of sugar  
1 1/2 teaspoons of baking powder  
1/2 teaspoon of baking soda  
1/2 teaspoon of salt

In another bowl, mix:

2 large beaten eggs  
1 1/2 cups of buttermilk  
6 tablespoons of melted butter

Pour the buttermilk mixture into the cornmeal mixture and mix together.

Pour the batter into the baking pan and bake for 20 to 25 minutes until the top is golden brown and a tester inserted into the middle comes out clean.

Remove from the oven and let cool for 10 minutes before serving. Enjoy!