BASIC CORNBREAD

Ingredients

4 Cups Cornmeal

2 Cups A.P. Flour

5 teaspoons Baking Powder

1 teaspoon Baking Soda

1 teaspoon Salt

2 large Eggs

3 Cups J.D Country Buttermilk

Directions

Oven 400F

Whisk together dry ingredients in a mixing bowl.

Whisk Eggs and then Buttermilk and then pour into dry ingredients.

Use a spoon to mix the batter thoroughly before transferring to a 9x11 inch baking dish and into the oven for 30-35 minutes.

A knife inserted into the middle should come out clean & hot!