

THE BEST HOMEMADE CORNBREAD RECIPE



4.8 from 173 reviews

Author: Melissa Griffiths – Bless this Mess Prep Time: 5 minutes Cook Time: 20 minutes

Total Time: 25 minutes Yield: Serves 8-10



DESCRIPTION

Fill your kitchen with the aroma of **homemade cornbread!** My family has been making this easy cornbread recipe for decades. The crisp golden crust and moist, fluffy center really can't be beat.

INGREDIENTS

SCALE

- ☐ 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

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.

NOTES

You can make it in a 9-inch round cake pan, square baking dish, or 9-inch cast iron skillet. Bonus! You can also make these into muffins or double the recipe and toss it in a 9×13-inch baking pan. You'll just need to adjust the baking time if you are making muffins or doubling the batch. Muffins take around 15 minutes to bake and a doubled recipe takes 35-40 minutes to bake.

Use yellow cornmeal in this recipe. White works fine, but it just doesn't look the same. Golden yellow cornbread is a must. Also, don't try to sub any of the cornmeals used for making tamales – they are a different grind and the texture doesn't come out the same.

To make this recipe gluten free simple sub the all-purpose flour for a gluten free 1:1 baking flour.

Category: Baking *Method:* Oven *Cuisine:* American

Nutrition Information: YIELD: 10 SERVING SIZE: 1 Slice

Amount Per Serving: CALORIES: 172.7 FAT: 1.1g CHOLESTEROL: 19.1mg SODIUM: 516.8mg CARBOHYDRATES: 37g SUGARS: 15.1g PROTEIN: 4g
VITAMIN A: 10.1µg VITAMIN C: 0mg

Keywords: best cornbread, easy cornbread, skillet cornbread, gluten free cornbread, sweet cornbread, thanksgiving cornbread, how to make cornbread, southern cornbread, homemade cornbread

DID YOU MAKE THIS RECIPE?

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