

# *Southern Dinner at the Bob and Muriel Brown's*

## *Cast Iron Skillet Corn Bread*

### **Ingredients:**

8 tablespoons unsalted butter  
1 ¼ cups coarsely ground cornmeal  
¾ cup all-purpose flour  
¼ cup granulated sugar  
1 teaspoon kosher salt  
1 teaspoon baking powder  
½ teaspoon baking soda  
1/3 cup whole milk  
1 cup buttermilk (shake before measuring)  
2 eggs, lightly beaten  
Bacon grease for the skillet

### **Directions:**

1. Preheat the oven to 425 degrees and place a 9-inch cast iron skillet inside the oven to heat while you make the batter. Make sure the rack is in the center of the oven.
2. In a large bowl, whisk together the cornmeal, flour, sugar, salt, baking powder, and baking soda.
3. Whisk in the milk, buttermilk, and eggs.
4. Whisk in the melted butter.
5. Carefully remove the hot skillet from the oven.
6. Reduce the oven temperature to 375 degrees.
7. Coat the bottom and sides of the hot skillet with the bacon grease.
8. Pour the batter into the skillet and place it in the center of the oven.
9. Bake until the center is firm and toothpick inserted into the center comes out clean, 20 – 25 minutes.
10. Allow to cool for 10-15 minutes and serve.

