

Cornbread

2 cups self-rising corn meal mix

1 1/2 cups buttermilk

2 egg, beaten

1 Tbsp. sugar, optional

3 Tbsp. oil

Preheat oven to 425 F. Combine all dry ingredients in large bowl. Add buttermilk and eggs and mix until well blended.

Add oil to 10 inch iron skillet or 8" baking pan. Tilt pan around to spread the oil evenly around the bottom. Preheat the pan in the oven for a couple minutes, just long enough to preheat the pan. Pour the cornbread mixture into the preheated pan and cook for about 20-25 minutes or until toothpick inserted into center comes out clean.

Once your cornbread cools, you can freeze it for use to make the dressing on Thanksgiving morning.

