

## *Oven Fried Cornbread*

**2 CUPS SELF RISING BUTTERMILK CORNMEAL**

**1 EGG**

**1/4 CUP MELTED SALTED BUTTER**

**1/4 CUP COOKING OIL**

**1 1/2 CUP BUTTERMILK (WHOLE)**

Grease sides of a 10" cast iron skillet with shortening. Place 1/4 cup cooking oil in bottom of skillet. Place skillet in 450-degree preheated oven while mixing up your cornbread mix or heat it on a stove eye!

Mix above ingredients in a large bowl. When skillet is hot, carefully take skillet out of oven and place on top of stove. Put cornbread mixture in it. It should sizzle. Bake cornbread at 425 degrees for 25-30 minutes. Take out of oven and flip upside down on glass plate. Cut into triangle pieces and serve with butter. Enjoy!

*"Many people prefer this method of making cornbread, however my personal favorite is greasing skillet and sprinkling with cornmeal mix just like my mama did...Chris"*