Buttermilk Cornbread
Tex-Mex, Nov. 17th

Ingredients:
- 1/2 c white sugar
- 1/2 c butter
- 2 eggs
- 1 c. buttermilk
- 1/2 tsp baking soda
- 1 c cornmeal
- 1 c. white or wheat flour
- 1/2 tsp salt
- Note: Buttermilk substitution: 1 Tbsp lemon juice or vinegar with 1 c. milk

Directions:

1. Preheat over to 375. Grease and 8 inch square pan.
2. Melt the butter in large skillet. Remove from heat and stir in sugar. Quickly add eggs and beat until well blended. Combine buttermilk with baking soda and stir into mixture in pan. Stir in cornmeal, flour, and slat until well blended and few lumps remain. Pour batter into the prepared pan.
3. Bake in the preheated oven for 30 to 40 min. or until a toothpick inserted in the center comes out clean.

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