

Cracker Barrel Cornbread



Cracker Barrel Cornbread is a delightful and traditional Southern-style cornbread that's rich, buttery, and slightly sweet, just like the kind served at the famous restaurant. This classic cornbread is made with a blend of cornmeal and flour, giving it a perfect balance of crumbly texture and softness. Ideal as a side dish for hearty meals like chili, BBQ, or fried chicken, this cornbread pairs wonderfully with butter, honey, or even a bit of jam. Simple to prepare and quick to bake, Cracker Barrel Cornbread is a delicious comfort food that brings a taste of the South right into your kitchen.

Ingredients:

- 1 cup cornmeal

- 1 cup all-purpose flour
- 1/4 cup granulated sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/4 cup unsalted butter, melted
- 1 cup buttermilk
- 2 large eggs

Instructions:

1. Preheat the Oven:

- Preheat your oven to 425°F (220°C). Grease a cast-iron skillet or an 8×8-inch baking dish with butter or non-stick spray.

2. Mix the Dry Ingredients:

- In a large mixing bowl, whisk together the cornmeal, flour, sugar, baking powder, and salt until well combined.

3. Combine Wet Ingredients:

- In a separate bowl, whisk together the melted butter, buttermilk, and eggs until smooth.

4. Combine Wet and Dry Ingredients:

- Pour the wet ingredients into the dry ingredients and stir until just combined. Be careful not to overmix; it's okay if the batter is slightly lumpy.

5. Bake the Cornbread:

- Pour the batter into the prepared skillet or baking dish, spreading it out evenly. Bake in the preheated oven for 20-25 minutes, or until the top is golden brown and a toothpick inserted into the center comes out clean.

6. Cool and Serve:

- Remove the cornbread from the oven and let it cool in the skillet or baking dish for a few minutes. Slice and serve warm, with butter and honey if desired.

Cracker Barrel Cornbread is a comforting and delicious side that's perfect for any meal. Its buttery, slightly sweet flavor and tender crumb make it an irresistible addition to any Southern-inspired menu.