



Buttermilk Cornbread

Buttermilk makes a light and fluffy cornbread, excellent for serving with chili or on its own with melted butter and honey.

Yield: One 8-inch square pan or 12 muffins

Ingredients

- 1 bag [Pamela's Cornbread & Muffin Mix](#)
- 1/2 cup sugar
- 8 tbsp butter (1 stick), melted
- 2 eggs, large
- 1 cup buttermilk

Directions

Preheat oven to 375°.

In bowl, combine all ingredients. Pour into greased 8-inch square pan and bake for 23 to 35 minutes. To make muffins, fill muffin tin $\frac{3}{4}$ full and bake for 15-17 minutes.

To re-heat cornbread, wrap in paper towels and re-heat in microwave, or wrap in foil and re-heat in oven.

VARIATIONS:

Sugar substitute

Sugar can be reduced or deleted for a less sweet cornbread. Or, substitute $\frac{1}{4}$ cup honey or agave liquid to replace the sugar.

Butter substitute

Equivalent butter substitute or $\frac{1}{3}$ cup oil can replace the butter.

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