

## Skillet Cornbread

*Yield: 6 servings.*

- 1¼ cups yellow cornmeal**
- ¼ cup all-purpose flour**
- 1 teaspoon salt**
- 2 teaspoons baking powder**
- 2 large eggs, lightly beaten**
- 1 cup whole buttermilk**
- 3 tablespoons bacon drippings, plus extra**
- 2 teaspoons vegetable oil**

Preheat oven to 425°. Place cast-iron skillet in preheated oven for 15 minutes. Meanwhile, combine cornmeal, flour, salt, and baking powder in a mixing bowl.

In a separate bowl, combine eggs, buttermilk, and 3 tablespoons of bacon drippings. Add egg mixture to the dry ingredients and stir until just combined.

Remove skillet from oven and carefully oil the pan with vegetable oil using a paper towel. Pour batter into hot skillet and bake for 20 to 25 minutes or until edges are crispy and top has turned golden brown.

