

Skillet Cornbread

by Virginia L. Maples

what
makes it
great!

1 cup flour
1 cup yellow cornmeal
2 Tablespoon baking powder
1 teaspoon salt
2 Tablespoon sugar (optional)
2 eggs (beaten)
1 cup milk
4 teaspoon vegetable oil
1-2 teaspoon oil for skillet



Grandma Sebren used the bottom of her apron or a tea-towel around the handle for extra protection when lifting it out of a hot oven.

The Cornbread

Combine flour, cornmeal, baking powder, salt and sugar in a small bowl and mix.

In another bowl, combine the milk, egg and vegetable oil. Use a whisk or fork to mix all ingredients. Then slowly add the dry ingredients until well blended but don't over-beat.

Put a 9" skillet on a burner and heat 1 to 2 teaspoons of oil on low heat until hot. Add batter into the hot skillet. Place in oven and bake at 400 degrees for around 20 minutes until the cornbread is nice and brown. Mama would flip cornbread out when it was done and put it back in the skillet top side down and let it sit in the still hot skillet until ready to eat.

There were times when the apartment we were renting didn't have an oven, just burners. Then Mama made the cornbread in the skillet on top of the stove. To do this, she placed a plate over the skillet to keep the steam and heat in and turned the burner on medium low. After 5 or 6 minutes, she would flip the cornbread over and cook the other side for 6 minutes.

Mama was very creative and could cook a meal on just about anything. I saw her cook on pot belly fireplaces, campfires, and hot plates.

She even made a brick oven outside our home and used hot coals from the Fireplace to do the baking. She had natural talent for cooking!