

Nate's Awesome Cornbread

1 stick (¼ lb.) Butter
2/3 cup sugar
2 eggs lightly beaten
1 cup buttermilk or cream
½ teaspoon baking soda
1 cup cornmeal
1 cup flour
½ teaspoon salt

Preheat oven to 375. Melt butter in a 10 ½" cast iron skillet. Mix together dry ingredients in a bowl. Allow melted butter to cool slightly before adding the beaten eggs. Stir butter and eggs together. Add dry ingredients & buttermilk. Stir until dry ingredients are incorporated. Lumpy batter is fine, though. Bake in oven for about 30 minutes or until an inserted toothpick comes out clean. It should be lightly browned around the edges.