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# Creamed Corn Cornbread

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*Compliments of the Simcoe County Museum*

## **Ingredients:**

2 cups yellow cornmeal  
1 tsp salt  
1 tbsp sugar  
2 tsp baking powder

½ tsp baking soda  
1 cup buttermilk  
2 eggs  
1 cup creamed corn  
2 tbsp vegetable oil (for the skillet)

## **Directions:**

Preheat oven to 425F. Place a 10-inch cast iron skillet into the oven. Thoroughly combine dry ingredients. In a separate bowl, combine buttermilk, eggs and corn, combine thoroughly. Add the dry ingredients to the liquids and stir to combine. If the batter will not pour, add more buttermilk to the batter. Swirl the canola oil in the hot cast iron skillet. Pour the batter into the skillet. Bake in 425F oven until cornbread is golden brown and springs back upon the touch, about 20 minutes.

