

**You will need:** a large (12-inch) cast iron skillet, pie pan, cake pan, or large baking dish; a whisk or fork; two large mixing bowls; a rubber spatula or wooden spoon; 8 tablespoons unsalted butter (1 stick); 1 1/4 cups finely ground cornmeal; 3/4 cup all-purpose flour; 2 tablespoons sugar; 1 teaspoon baking powder; 1 teaspoon baking soda; 1 teaspoon salt; 2 eggs; 1 1/2 cups buttermilk

Step  
1



Heat the oven to 450 degrees Fahrenheit and arrange a rack in the middle.

Step  
2



Put two tablespoons of the butter into the skillet and set it aside. Melt the remaining butter and set it aside.

Step  
3



Mix together the cornmeal, flour, sugar, baking powder, baking soda, and salt in one of the mixing bowls.

Step  
4



Break the eggs into the other mixing bowl and whisk them quickly until they're frothy. Whisk the buttermilk into the eggs.

\*From the store to the kitchen to the table: We outline the steps that get you from raw ingredients to your dinner tonight, free of measurements and complicated techniques. It's a method you'll remember and whip out whenever you like. It is the most basic way to make the thing you're making.

Illustrations by Bill Russell. Find this online at [www.chow.com/stories/12164](http://www.chow.com/stories/12164).

Step  
5



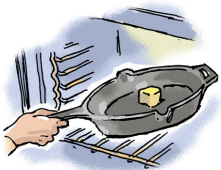
Pour the buttermilk-egg mixture into the cornmeal mixture and stir with a rubber spatula or wooden spoon until the dry streaks are just incorporated. (Do not overmix.)

Step  
6



Fold the melted butter into the batter until it's just combined, then let the mixture sit for five minutes.

Step  
7



Meanwhile, put the skillet with the unmelted butter into the oven until it's hot, about five minutes. Remove the skillet and swirl the melted butter around to coat the bottom of the pan.

Step  
8



Pour the batter into the hot skillet and return it to the oven. Bake until the cornbread is golden and a knife inserted into the center comes out clean, about 15 minutes. To serve, you can either cut wedges directly from the skillet or let the cornbread cool for 15 minutes and then invert it onto a plate.

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