

# Sweet Cornbread

---

Copyright © 2013 by Carolyn Flemister  
Cooking With Carolyn

## Ingredients

Yield: up to 18 pieces

- 2 Cups All Purpose Flour
- 2 Cups Cornmeal
- 1½ Cups Granulated Sugar
- 2 Tablespoons Baking Powder
- 1½ Teaspoons Salt
- 2½ Cups Buttermilk
- 1 Cup Vegetable Oil
- 5 Eggs
- 3 Tablespoons Butter, softened

## Directions

Preheat oven to 350 degrees

Combine the cornmeal, flour, sugar, baking powder, and salt in a large bowl and mix thoroughly with a whisk. Make a well in the center of the dry mix. Pour the buttermilk, oil, and eggs in the well of the dry mix. Using a whisk, mix the buttermilk, oil, and eggs in the center of the bowl then slowly mix in the dry mixture from the sides of the bowl. Do not over mix. Mix until the ingredients are combined and the mixture is smooth.

Melt the butter in a 9 x 13 baking dish and then pour in the cornbread mixture. Bake for 35 to 45 minutes or until the cornbread is golden brown.