

## Weatherbury Farm's Buttermilk Cornbread

### Ingredients:

½ cup butter

2/3 cup white sugar

2 eggs

1 cup buttermilk

1/2 teaspoons baking soda

1 cup Weatherbury Farm cornmeal

1 cup Weatherbury Farm pastry flour

½ teaspoon salt

### Directions:

1. Preheat oven to 375 °. Grease 8" square pan.
2. Melt butter in large skillet. Remove from heat and stir in sugar. Quickly add eggs and beat until well blended. Combine buttermilk with baking soda and stir into mixture in pan. Stir in cornmeal, flour and salt until well blended and few lumps remain. Pour batter into the prepared pan.
3. Bake in preheated oven for 30 to 40 minutes or until a toothpick inserted in the center comes out clean.