

Weatherbury Farm's Buttermilk Cornbread

Weatherbury Farm's Buttermilk Cornbread has placed in the Washington County Fair six out of the last seven years

Ingredients:

- ½ cup organic butter
- ¾ cup organic white sugar
- 2 free range eggs
- 1 cup buttermilk
- ½ 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 butter milk 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.