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# Old-Fashioned Skillet Cornbread

Preparation Time: 10 minutes

Start to Finish Time: 35 minutes

**6 cups cornmeal**

**3 cups all-purpose flour**

**1 tablespoon baking powder**

**1 1/2 teaspoons table salt**

**6 cups buttermilk**

**1/4 cup + 2 tablespoons mayonnaise**

**3 eggs, beaten**

Preheat the oven to 425 degrees.

In a large bowl, combine the cornmeal, flour, baking powder and salt. Mix well. Add the buttermilk, mayonnaise and eggs. Mix well.

Heat three well-greased nine-inch cast-iron skillets in the preheated oven until very hot, about 3 minutes.

Divide the batter among the three skillets.

Bake until golden brown, about 25 minutes.

Yield: 25 to 30 servings

**Bread, Muffins**

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*Per Serving (excluding unknown items): 5613 Calories; 92g Fat (14.9% calories from fat); 177g Protein; 1004g Carbohydrate; 71g Dietary Fiber; 707mg Cholesterol; 7048mg Sodium. Exchanges: 60 Grain(Starch); 2 1/2 Lean Meat; 6 Non-Fat Milk; 6 1/2 Fat; 0 Other Carbohydrates.*