

# MISS MARTHA'S CORNBREAD

www.cultivateextraordinary.com

**YIELD:**

8 servings

**TIME:**

45 min

**TEMP:**

400°F

**INGREDIENTS:**

- 2 1/2 c. yellow self-rising cornmeal
- 2 T mayonnaise
- 2 eggs
- 1/4 c. sugar
- Milk

**PROCEDURE:**

- Heat oven to 400°F.
- Combine all ingredients except milk.
- Add milk until batter is a little thinner than cake batter
- Melt 2T butter in cast iron skillet in 400°F oven.
- Pour batter into heated and buttered cast iron skillet.
- Bake until light brown on top, typically 25-30 minutes

Serve hot with plenty of butter. This is the BEST cornbread you have ever put in your mouth!

**NOTES:**

---

---

---

---

