

# Classic Southern Cornbread

Yield: 4 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/original-southern-cornbread-recipe>

## Ingredients:

- 1 tablespoon butter softened to grease the pan
- 1/4 cup butter or margarine, melted
- 1 cup milk
- 1 large egg
- 1 1/4 cups cornmeal
- 1 cup all purpose flour
- 1 tablespoon sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 8 1/2 ounces creamed corn

## Nutrition:

1. Calories: 510 calories
2. Carbohydrate: 72 grams
3. Cholesterol: 95 milligrams
4. Fat: 19 grams
5. Fiber: 5 grams
6. Protein: 13 grams
7. SaturatedFat: 11 grams
8. Sodium: 1330 milligrams
9. Sugar: 10 grams

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