

Printable Labels/Cooking Directions for
Homemade Cornbread Mix
by FiveHeartHome.com

Cornbread
Mix

Directions:

Preheat oven to 400°F. Put
1 Tbsp. butter (or bacon grease) in the
bottom of an 8-inch cast iron skillet or
baking dish. Place in the oven to melt.
Measure **2 cups Cornbread Mix** into a
large bowl. Stir in **4 Tbsp. melted**
butter, **1 cup buttermilk**,
1 egg (whisked), and **1/4 cup honey**
(more or less to taste). Using a pot
holder, remove the hot skillet from the
oven. Pour the cornbread batter in the
center and smooth the top. Bake for 20
minutes or until the surface is golden
brown and the center tests done.

{via FiveHeartHome.com}