

## Corn Bread

3 C Cornmeal  
3 C Buttermilk  
2 Eggs, beaten  
1 Tbs Baking Powder  
1½ tsp Baking Soda  
1 tsp salt  
1 tsp sugar  
Bacon Grease, for pans/skillet

Preheat oven to 425 Deg F. Grease cast iron skillets and place in oven.

In a medium bowl, sift together the cornmeal, baking powder, baking soda, salt and sugar. Add the buttermilk, then the eggs. Stir to combine. Fill the pans with the batter and place in the oven until lightly browned and cooked through, about 15 minutes.