

Betty's Cracklin' Cornbread (Pamm's mother-in-law's recipe)
<http://dinnerchicks.wordpress.com>

Put 6 T. of oil in a large cast-iron skillet. Heat skillet & oil to 400 degrees in oven.

Blend:

2 c. corn meal mix

2/3 cup self-rising flour

2 tsp. baking powder

3 T. sugar

1 plus cups of buttermilk.

(Mix and let rise 5 minutes or so.)

Pour 1/2 of the oil from the skillet into the batter; keep skillet & remaining oil hot.

Add desired amount of cracklin's to batter (up to 1 c. cracklin's, or you can substitute cooked bacon, chopped in bits). Fold into batter.

Pour batter into hot oily skillet and bake at 400-425 for 20 plus minutes until browned.