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Cheddar Cornbread

Is there anything that Cheddar can't make better?

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Yields:

9 serving(s)

Prep Time:

20 mins

Total Time:

45 mins

Ingredients

4 Tbsp. (1/2 stick) unsalted butter, melted, plus more for baking pan

1 cup all-purpose flour, spooned and leveled

1 3/4 cups self-rising white cornmeal mix, spooned and leveled

1 Tbsp. sugar

1/2 tsp. kosher salt

2 1/3 cups buttermilk

2 large eggs

6 oz. Cheddar, grated (about 1 1/2 cups), divided

Directions

Step 1

Preheat oven to 450°F. Generously butter a 9- by 9-inch baking pan.

Step 2

Whisk together flour, cornmeal mix, sugar, and salt in a bowl. Whisk together buttermilk, eggs, melted butter, and 1 cup Cheddar in a second bowl. Add wet ingredients to dry ingredients and stir to combine. Transfer to prepared baking pan. Sprinkle with remaining 1/2 cup Cheddar. Bake until golden brown, 20 to 25 minutes.