

# Northwest Cornbread Recipe:

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Course: Bread  
Cuisine: American  
Keyword: Northwest Cornbread Recipe  
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## Ingredients

1 cup cornmeal (white or yellow)  
1 cup all-purpose flour  
4 teaspoon granulated sugar  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
2 large eggs  
2 tablespoons olive oil  
2/3 cup buttermilk\*  
2/3 cup milk

## Instructions

Preheat oven to 425 degrees F. Place oven rack on the middle rack of your oven. Butter a 9-inch square baking pan.

In a large bowl, mix together the cornmeal, flour, sugar, baking powder, baking soda, and salt. Push the dry ingredients up the sides of the bowl to make a well in the center. Crack the eggs into the well and stir lightly with a wooden spoon; then add the olive, oil, buttermilk, and milk. Stir all the ingredients just until they are just combined - do not overbeat!

Pour cornbread batter into the prepared baking pan. Bake approximately 20 to 25 minutes until the top of the cornbread is golden brown and lightly cracked and the edges have pulled away from the sides of the baking pan.

Remove from oven and immediately transfer to a wire rack for cooling. Let cool 5 to 10 minutes before cutting and serving. Cut into squares and serve warm with butter and honey.

**NOTE:** Cooked cornbread can be wrapped in aluminum foil and stored, on the counter, for one (1) day. To reheat, place in a preheated 350 degrees F. oven for 10 to 15 minutes.

Makes 6 to 8 cornbread squares.

## Recipe Notes

\* Learn how to make a Buttermilk Substitution.

Northwest Cornbread Recipe: <https://whatscookingamerica.net/bread/northwestcornbread.htm>