

Light and Fluffy Bacon Cornbread



Ready in **40 minutes**

Ingredients

- 5 pieces of fried bacon (drippings reserved)
- 2 cups flour
- 1 cup cornmeal
- 1 cup sugar
- 1 1/2 TBS baking powder
- 1/2 tsp salt
- 1/2 cup butter, melted
- 1 1/4 cups milk
- 3 large eggs

Preparation

1. Preheat the oven to 350. Butter a 9x13 baking dish and set aside.
2. Cook the bacon in a skillet until crispy. Set aside to cool, making sure to reserve 1 TBS of the drippings.
3. Whisk the flour, cornmeal, sugar, baking powder and salt together in a large mixing bowl. Combine the butter, oil, milk, and eggs. Whisk in 1 TBS of bacon fat. Pour the wet ingredients into the dry and gently mix to combine.
4. Chop the bacon into small pieces and gently fold into the batter. Transfer to the buttered baking dish, and bake for 35 minutes or until the edges are just starting to brown.