



**Elliott Evans Nutrition, LLC**  
**Prevent and Protect**  
**Jan Elliott Evans, PhD, RD, CNSD**  
**Registered Dietitian**  
**drevans@ub-well.com**  
**www.ub-well.com**  
**(804) 339-3200**

## **CORNBREAD CRUMBLES**

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***Makes enough for 1 Cornbread Dressing Recipe***

- Preheat oven to 425 degrees. Stir together 3 cups self-rising white cornmeal mix, 1 cup all-purpose flour, and 2 tablespoons of sugar in a large bowl; whisk in 3 cups of buttermilk, 3 large eggs, lightly beaten; and  $\frac{1}{2}$  cup of melted butter.
- Bake 30 minutes or until golden brown. Remove from oven, invert onto a wire rack, and cool completely (about 30 minutes).
- Crumble cornbread after cooling. Set aside for use in Cornbread Dressing recipe.