

Cornbread

Yield: 8 servings

Prep Time: 0:10:00

Cook Time: 0:25:00

Total Time: 0:35:00

1. Preheat oven to 400°F. Grease a 10-inch cast iron skillet.

2. In a large bowl, whisk together flour, cornmeal, sugar, baking powder, and salt.

- 1 cup All-Purpose Flour
- 1 cup Yellow Cornmeal
- 2/3 cup Granulated Sugar
- 3 1/2 tsp Baking Powder
- 1 tsp Table Salt

3. Add milk, vegetable oil, and egg to the dry ingredients, and whisk until well combined.

- 1 cup Milk
- 1/3 cup Vegetable Oil
- 1 each Eggs

4. Pour the batter into the prepared skillet.

5. Bake for 20-25 minutes, or until a toothpick inserted into center comes out clean.

6. Let cool in skillet for 10 minutes before serving.