

Jiffy Cornbread Cake

Yield: 8 servings

Prep Time: 0:10:00

Cook Time: 0:30:00

Total Time: 0:40:00

1. Preheat oven to 350°F. Grease a 9-inch pan.

2. Thoroughly mix all wet ingredients in a large measuring cup.

- 2 each Eggs
- 1/2 cup Sour Cream
- 1/4 cup Vegetable Oil

3. Add dry ingredients to a mixing bowl and stir to combine.

- 1 each Cornbread Mix
- 1 tbsp Granulated Sugar
- 1/2 tsp Table Salt

4. Add wet ingredients to dry ingredients and mix until just combined.

5. Pour the batter into the prepared pan.

6. Bake for 30 minutes, or until a toothpick inserted into center comes out clean.

7. Let cool in pan for 10 minutes before serving.