

Cornbread

Ingredients

- 1 cup all-purpose flour
- 1 cup yellow cornmeal
- 2/3 cup granulated sugar
- 3 1/2 teaspoons baking powder
- 1 teaspoon salt
- 1 cup milk
- 1/3 cup vegetable oil
- 1 large egg

Instructions

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